



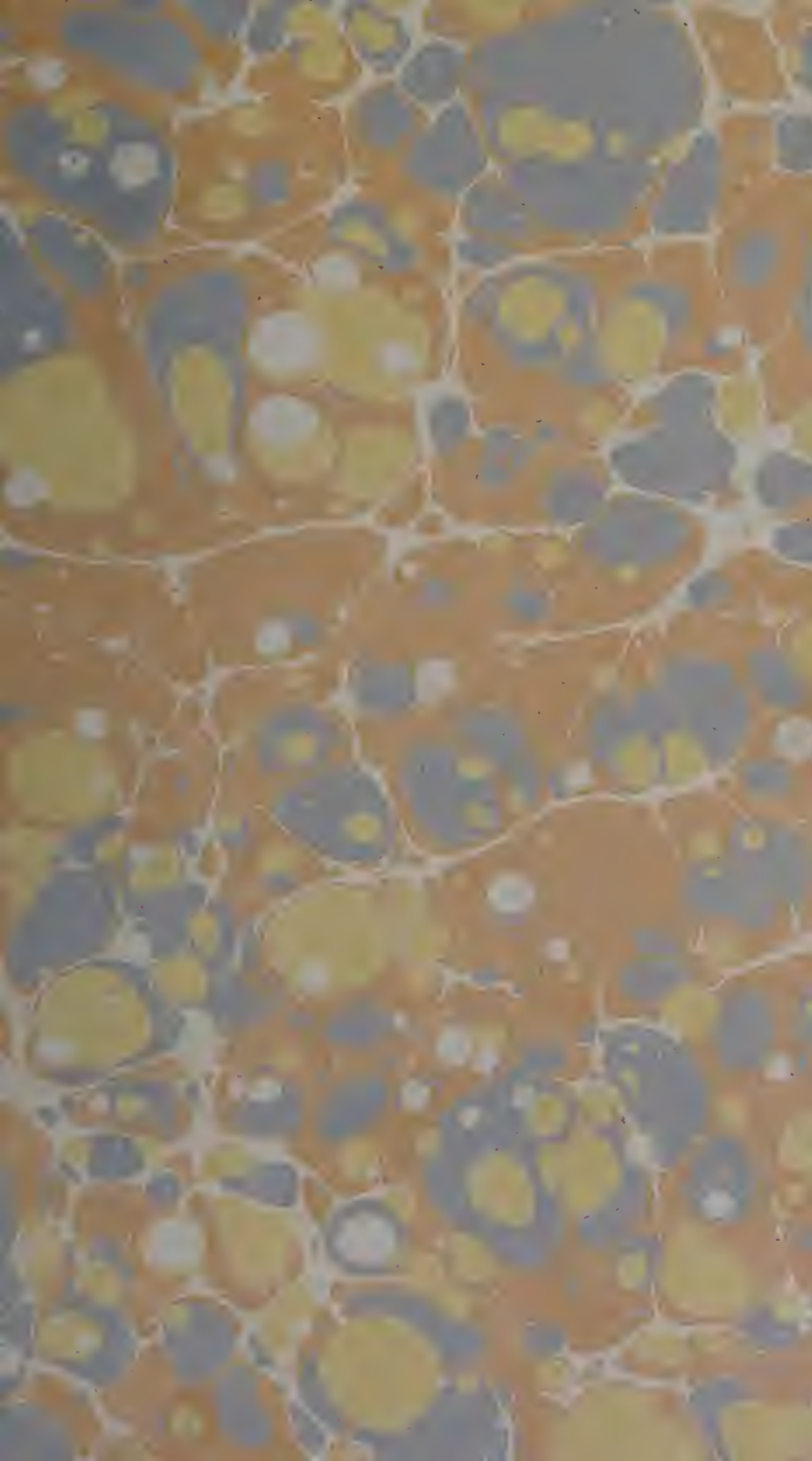
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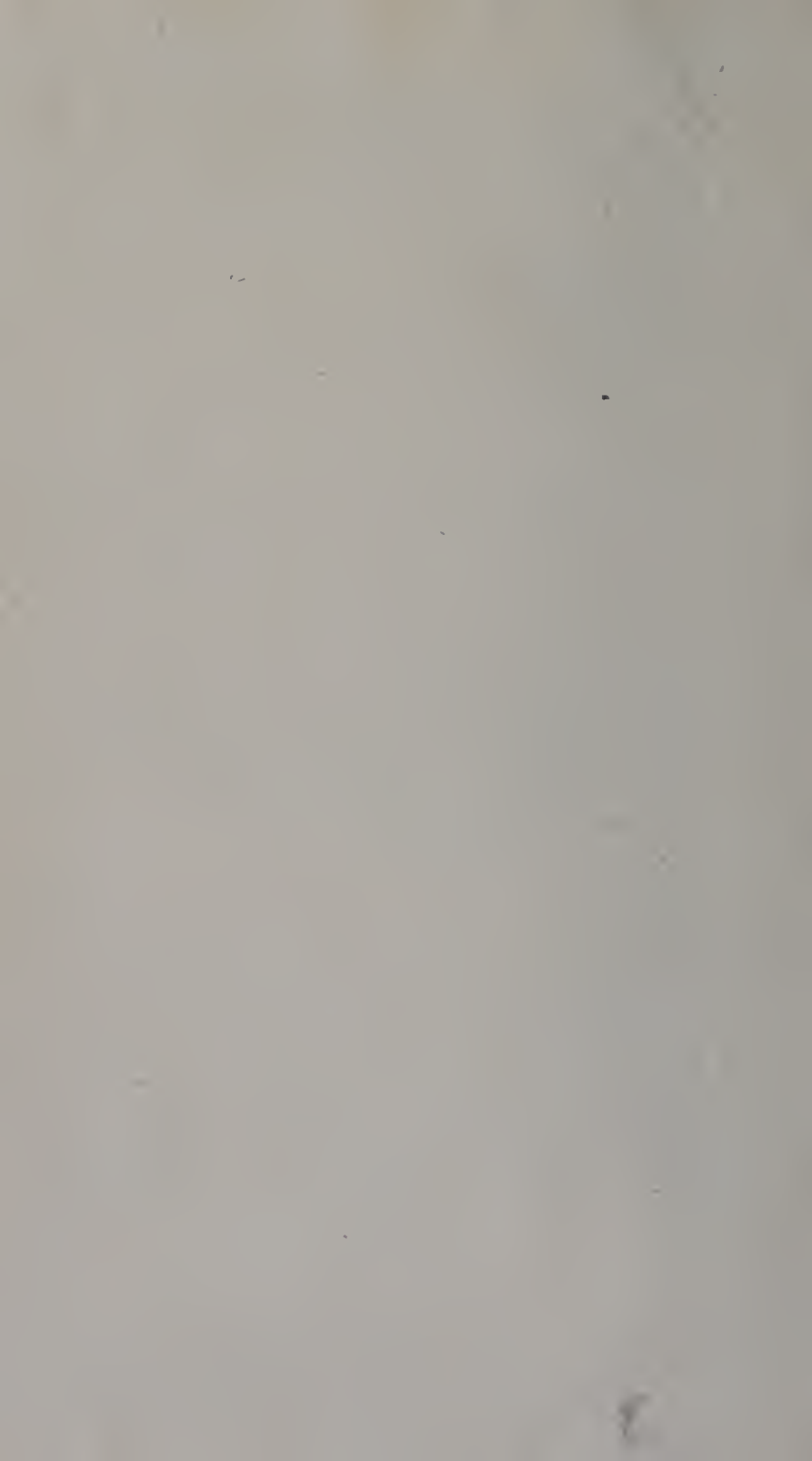
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THE  
MODERN COOK.

BY

Mr. VINCENT LA CHAPELLE,  
Chief Cook to the Right Honourable the  
Earl of CHESTERFIELD.

V O L. III.



L O N D O N,

Printed for the AUTHOR;

And Sold by

NICOLAS PREVOST, at the Ship  
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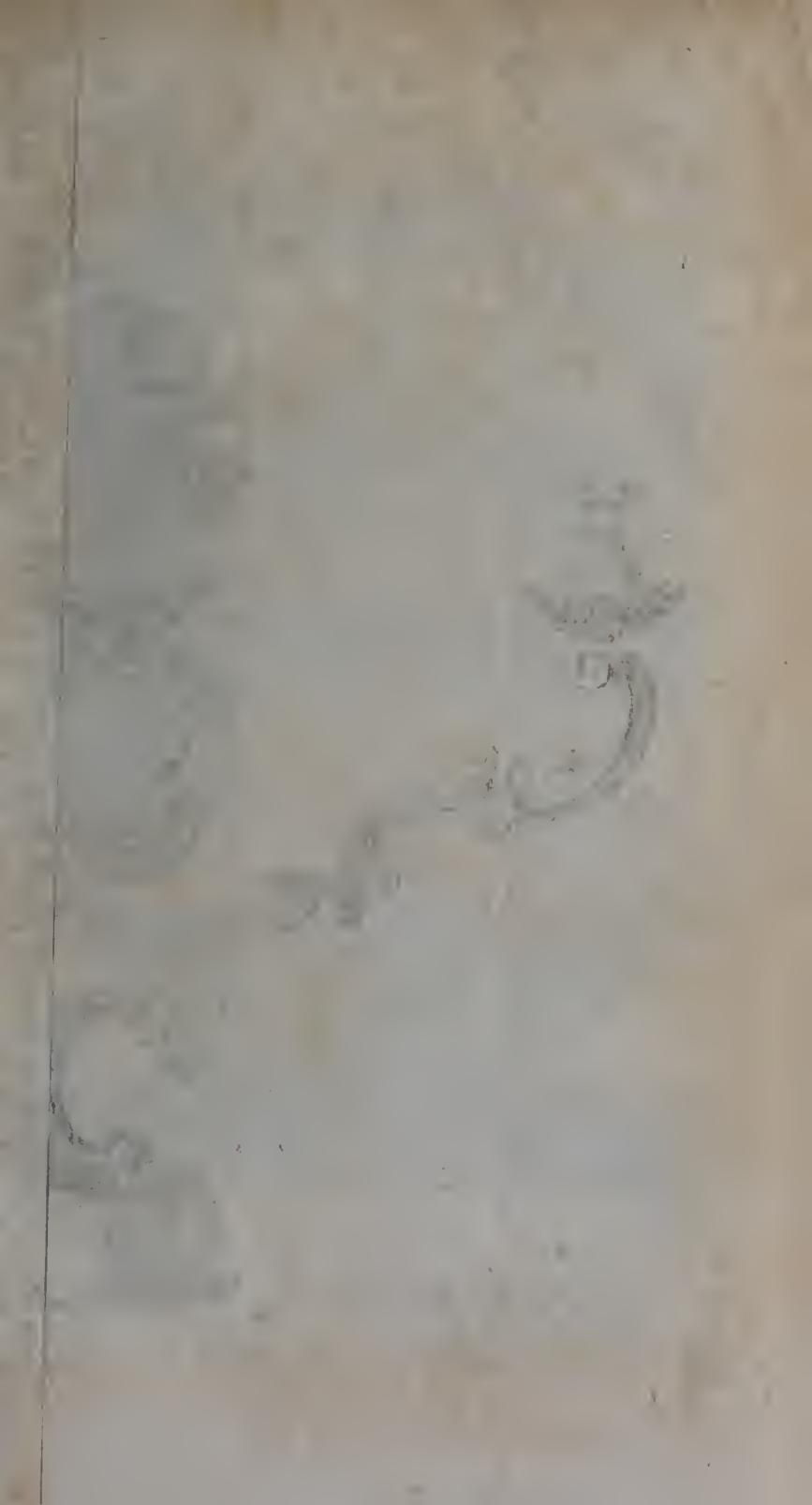
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*Surtout, to be left upon the Table till the Dessert is serv'd*

*L. Molto. f.*



T H E  
MODERN COOK.

C H A P. I.

*Of Soops en Maigre.*

*A Broth for all sorts of Soop en Maigre.*

**P**UT over the Fire in the Evening a Kettle full of Water, with Pease, of what Quantity you please, with Carrots, Parsnips, Celery, Cabbage, Leeks, Turnips, Onions, and Cloves. Let all these boil till next Morning; being well boil'd, take off your Kettle and let the Liquor settle. Put a Stew-pan over the Fire with Carrots cut into two, some Parsnips and whole Onions, with some Butter: cover the Stew-pan, but stir it now and then; and your Roots having got a good Colour, moisten them with your Pease-Soop; put all your Roots with their Liquor in a Pot or Kettle, fill it up with your Pease-Soop: let it stew softly, season it, put in a bunch of Celery, one of Leeks, and one of Parsley-Roots a Mignonette; if you have any Carcasses of Fish put them to it: for all sorts of Fish are good to the purpose, provided they have no scent of muddy Water. This Broth is good to moisten all

sorts of Cullis made with Fish, or Soops made with Herbs, Onions, Cabbage, or Lentils. This is the Foundation of all Soops en Maigre, and the Broth for Olios is made after the same manner, for the Cullis only makes the Difference.

*A Soop with Lentils and Oil, the Provensal Way.*

**P**ICK some Lentils, wash and boil them with your Pease Soop; when they are half boil'd, put two Spoonfuls of good Oyl to them, a dozen of Cloves of Garlick, some Onions, one of them stuck with Cloves, a Spoonful of Fish-Jelly, and two Glassses of Champain. Your Lentils being dress'd, take out the Onions, skim off the Fat, let them be relishing and not too thick. Put some Crust of Bread in your Dish, place in the middle a large piece of the first cut, and put in it half a Ladleful of the thinnest Broth of your Lentils, with a little Fish-Jelly. Let these Crusts be well soak'd, and when they are sticking to the bottom of your Dish, garnish it round with some fry'd Bread, pour in it your Lentils and serve them up hot.

*A Soop with Cabbage and Oil after the Provensal manner.*

**P**UT some blanched Cabbage in a Kettle without tying it, with half a dozen of Onions, as many Carrots, four Cloves of Garlick, two Spoonfuls of good Oil, and a Spoon-

Spoonful of Fish-Jelly. Fill your Kettle with the foresaid Broth, let your Cabbage be well boil'd; this done, take out the Carrots and Onions, skim off the Fat. Then take a chipped Soop-Loaf, cut off the Crusts, put them in a Stew-pan, with some of your Cabbage-Broth. Let them be soak'd, dish up your Soop, place your Cabbage round it with a large Crust in the middle; pour more Broth into it, serve your Soop up hot.

*A Soop with Soles.*

**T**AKE some good fresh Soles, scrape and wash them. If they are small, stuff two of them, but if they are large, stuff one only; thus stuffed and baked, put them over your Soop, in the middle of the Dish. Take out the Bone; take some of its Flesh, with some of that of a Carp, some Mushrooms, a little Parsley and shred Chibbols; season it with Pepper, Salt, Sweet-herbs, fine Spice, two or three Yolks of Eggs, and a piece of Bread of the bigness of an Egg boil'd in Cream; and mince it well. Fill your Sole or Soles with this Stuffing; and rubb'd with fresh Butter: Take a Stew-pan or a Silver Dish, salt and pepper it, and place your Sole or Soles in it, with some melted Butter over them, and strew them with Crums of Bread, colour them in the Oven, or under a Cover of a Baking-pan. Fry three or four more Soles, and cut their Flesh in Slices to garnish the

Dish with. Take the Crust of a *French Rowl*, soak it in a Stew-pan. Dish up your Soop, garnish your Dish with the Slices of your Soles, and pour your Cullis over them; serve them up hot. The way of making this Cullis you'll find in the Chapter of Cullis.

*Crusts with Lentils.*

**C**UT a Loaf in two, and take out the Crum. Put the Crusts in a Dish, and let them soak with Fish Broth, till they stick to the Dish; pour over it your Cullis of Lentils, and serve it up hot. The way of making this Cullis of Lentils, see in the Chapter of Cullis. Soops of Lentils are made the same way, only that there you soak the Crust in a Stew-pan, and dish it up with the Cullis over it. Garnish your Dish with your Oysters, and put over it your Pike with your Cullis; serve it up hot.

At another time you may make use of a Cullis of Craw-fish, or of a white Cullis. See the Chapter of Cullis. You may make a Soop with Eels the same way: you use Turnips instead of Oysters.

*A Soop with Almond-Milk.*

**T**AKE one or two Pounds of Almonds, scald and pound them, moisten them with a little Water; keep a Stew-pan ready over the Fire with lukewarm Water salted a little;

tle ; pour this Water into a Pan to your Almonds, and strain it well two or three times thro' a Sieve ; and put it in a Kettle with a bit of Sugar, and a stick of Cinnamon. Let it boil slowly, cut some Bread in thin slices, and when dry'd before the Fire, let them soak with your Almond-Milk ; pour over your Bread a sufficient quantity of the same Milk.

Boil about two Pints of Water in a Kettle, and put in the Crum of two *French Rowls*, mixt and pounded with Almonds, and let it soak three or four Hours with Sugar and Cinnamon ; strain off the Almond-Milk, the rest done as before, garnish your Dish with March-pane or Bread fry'd.

*A Soup call'd (Pottage de Sante) with Fish.*

**T**AKE about half a Peck of dry'd green Pease, boil them in a large Kettle full of Water. Then let the Broth settle, and pour the thinnest of it into another Kettle, with eight or ten Onions, a bunch of Carrots, a bunch of Parsnips, Parsley-Roots, and two Ladlefuls of the Juice of Onions ; season it with Salt, let it boil. Add a bunch of Endives and a bunch of Celery : at another time instead of these Herbs, put in Roman Lettices, or some Cucumbers, with Sorrel and Purslane, with a bunch of Chervil. Let the Broth be palatable, and soak

some Crusts of Bread in it, and in your Dish garnish it according to the Season. Pour over it more of the same Broth, put a Crust of Bread in the middle; serve up your Soop hot.

*A white Onion Soop en Maigre.*

**P**EEL two or three dozen of small Onions, blanch them in boiling Water, drain them, put them in a small Kettle to boil in some of your soaking Broth. Whilst this is a doing, make a white Cullis as follows, *viz.* Take two Ounces of sweet Almonds, peel and pound them, moisten them now and then with some Milk, add four Yolks of hard boil'd Eggs to them, and some Crum of Bread soak'd in Broth. Pound and mix it together, strain it off into a Kettle, with two or three Ladlesfuls of your soaking Broth: keep it hot. Then let the Crust of a *French Rowl* soak in your Onion Broth, put a large Crust in the middle, when ready to serve up, pour some of your white Cullis over it with your Onions; serve it up hot.

*A Soop of Lentils en Maigre.*

**B**OIL Lentils with some Pease-Broth, put a piece of Butter into a Pan of the bigness of an Egg, an Onion cut in Slices and a Parsnip; fry these till they are pretty brown, and then moisten them with as much Fish Broth, or of your soaking Broth, as you please, according to the quantity of  
Cullis

Cullis you intend to make. Season your Cullis with two or three Cloves, a little sweet Basil, Parsley, whole Chibbols, a couple of Rocamboles, some Mushrooms, if you have any, and some Crusts of Bread; and let them soak. The Lentils being boil'd enough, pound and put them into the Stew-pan with your Cullis to soak, then strain it well thro' a Sieve with a Ladle into a Kettle, keep it hot, add a Silver Spoonful of whole Lentils reserved: Then soak some Crum of Bread in your soaking Broth, put into the middle of your Dish a large Crust of Bread, taste it. Let your Cullis Lentils be relishing, pour them over your Soop, serve it up hot.

*A Craw-Fish Soop.*

**S**OAK some Crusts in your soaking Broth, and let them stick to the bottom of your Dish; put in the middle a large Crust, pour a Cullis of Craw-Fish over it. See the way of making this Cullis in the Chapter of Cullis.

*A Soop of Green Pease.*

**S**OAK some Crusts in your soaking Broth, till they stick to the bottom, put a large Crust in the middle; pour into it some Purée of green Pease strained off, and serve this Soop up hot.

*A Cabbage-Soop.*

**T**AKE some Savoys or Cabbage, and cut them into halves and blanch them; put them into cold Water, then take them out, squeeze them, and tie them up in two or three parcels; put them in a Kettle with Onions, Carrots, Parsnips, and Parsley Roots, a dozen of each; moisten it with your Pease-Broth, season it with Cloves and Salt. Let it boil together, and when half boil'd, put two Spoonfuls of Juice of Onions, and some brown Butter into it: when boil'd enough and relishing, soak some Crusts in a Stew-pan, which when soak'd enough, dish them up with a large Crust of Bread in the middle, and your Cabbage round it. Let your Broth look well, pour it over your Soop, serve it up hot.

*Soop with Cardes.*

**T**AKE Cardes dries'd for a dainty Dish, the smallest of which are to garnish your Soop: cut the others in slices, and put them in a small Kettle, with some Cullis of Carps or Craw-Fish. Put the Crust of a *French Rowl* into a Stew-pan, soak it in your soaking Broth: Dish it up, garnish it with Cardes, put a large Crust of Bread in the middle, pour more Broth over it, and some Cullis; serve up your Soop hot. The way of making this Cullis, see in the Chapter of Cullis.

*Milk-*



*Milk-Soop.*

**P**UT good Milk over the Fire in a Stew-pan or Kettle, with some Sugar, a stick of Cinnamon, a Lawrel-Leaf, and a little Salt; when it is near boiling, put in six yolks of new laid Eggs, mixt with Milk, and strain'd thro' a Sieve; keep it hot. Cut some Bread into thin slices, dry them before the Fire; then place them in your Dish to soak in your boil'd Milk, don't let it boil; and serve up your Soop hot. You may garnish it with Biskets or Meringues. If you do not thicken your Milk with yolks of Eggs, pound half a Pound of sweet Almonds, moistening them a little now and then with Milk: strain them thro' a Strainer with some Milk, a little Sugar, and a Zest of green Lemons. Pour the Liquor in a Stew-pan, warm it, then pour it over your Soop; garnish it as before.

*A Pumkin-Soop with Milk.*

**C**UT your Pumkin into Dice, fry them in a Stew-pan with good Butter, and season'd with Salt; add Parley, Chervil and Sweet-herbs. Put these fry'd Dice into an earthen Pot with boiling Milk, and pour it over some soak'd Crusts; garnish the Dish with fry'd Bread.

*A White-Soop made with Peaches.*

**G**UT and wash three or four Peaches, boil them in Water with Salt, then skin them; reserve the best of them whole, and take off the Flesh of the rest. Take two dozen of sweet Almonds, peel and pound them, moisten them with a little clean Water, add the Flesh of your Peaches to them, mix and pound it well, put Onion, and some Parsnips cut into slices into a Stew-pan, with a little Butter, toils them up two or three times; don't let them be too brown. Add a little Parsley, whole young Onions: moisten your Pan with some Fish-Broth, put some Crums of Bread in it, Mushrooms cut in slices, (if you have any) and a little sweet Basil, and let it stew. Then take your Cullis out of the Mortar, and mix it with the Broth in the Stew-pan, strain all together thro' a Sieve, and put it into a Kettle or earthen Pot. Get some soft Roes of Carps blanch'd and drain'd, boil them in a Stew-pan with some Fish-Broth. This being done, put it over a Charcoal Fire, soak some Crusts in your soaking Broth; put the reserv'd Peach in the middle of your Dish, and garnish it with the soft Roes. Let your Cullis be hot and relishing, and pour it over your Soop; serve it up hot. You may make Soops with either Quavivers, Pikes, Turbots, Flounders, Plaice, Burts, or Dabs, after

ter the same manner; there being no other difference than that of the Fish.

*A Soup with forc'd Carps.*

**T**AKE a couple of middling Carps, scald and skin them; take off the Flesh; put it on a Dresser with some Parsley, shred Chibbols, Mushrooms and some fresh Butter: and season them with Salt, Pepper, Sweet-herbs, and fine Spice. This done, mince it all together, mixing with three or four yolks of Eggs, and some Crum of Bread, boil'd in Cream; pound it in a Mortar. Take the Bones of your Carps, cut off the ends of the Tail; put them in a Baking pan rub'd with Butter, and strowed with a little Salt: cover the Bones with your Stuffing, rub over with a Knife dipt in Eggs, to make it smooth and bring it to its former shape of a Carp: pour some melted Butter over your Carps, and strow them with Crums of Bread. And after having counterfeited the Scales with the point of a Knife, send them to the Oven, or dress them with Fire over and under. You may make a Cullis as followeth: *viz.* Take a Carp, skin, gut and wash it, cut it into Bits, put it in a Stew-pan, with Butter and some slices of Onion. Cover the Pan, and let it stew slowly. Your Carp being pretty brown, moisten it with your Soaking Broth, and Fish-Jelly. Brown in another Stew-pan a small Handful of fine flower, with fresh Butter, and when  
brown

brown mix it in the Stew-pan, where your Carp is: season it with Mushroom, sweet Basil, Parsley, and slices of Lemon. Let it sweat slowly, and when 'tis ready and relishing, take off the Fat, and take your Carp out of the Stew-pan, strain your Cullis through a Sieve, and keep it warm in a Kettle. This being done, soak some Crusts in your soaking Broth, before you strain it off, and when ready dish up your Soop, garnish it with your Bits of Carps, or fry'd Bread; place in the middle your forc'd Carps, with your Cullis over them: serve this Soop up hot.

You may make Soops with all sorts of forc'd Fish after the same manner.

*Soop made with Barbels.*

**C**LEAN your Barbels, put them into a Stew-pan, with a Glafs of white Wine. Season them with Salt, Pepper, Cloves, Onions cut into slices; add a little Butter: moisten your Pan with some Water, let it boil, then keep the two best of your Barbels with their Livers, to be put into your Soop, cut the other Barbels in slices, to garnish your Dish. After this, soak some Crusts of Bread in soaking Broth, strain'd off; and being soak'd enough, dish up your Soop, placing over it the two reserv'd Barbels with the Livers, and round it the aforesaid slices; with a Cullis of Cray-fish, a Cullis of Carp,

or

or a white Cullis over it. To make these Cullis's see in the Chapter of Cullis.

*A Pike-soup with Oysters.*

**G**UT a Pike, cut it in two, put it in a Stew-pan, with slices of Onion, some Salt, Pepper, and Cloves; let it stew. Then scald another Pike, gut, wash, and slit it in two, and cut it in bits; put them in another Stew-pan, with some Butter, slices of Onion and Carrots. Cover your Stew-pan, and put it on a slow Fire. When these Bits of Pike are brown moisten them with Fish-broth: Now brown a handful of fine Flower in some Butter in another Pan and put it where your Pike is, season it with sweet Basil and slices of Lemon, let it stew. When stew'd and palatable, take off the Fat, and strain it off, keep it warm in a Kettle. Take a sufficient quantity of Oysters to garnish your Dish, and blanch them in Water; take them out, keep them warm in a Stew-pan, with a little Broth.

*Soup with Sea-Ducks (call'd Macreuse) and Cabbage.*

**L**ET your Sea-Ducks be half roasted, cut the hearts of a Cabbage in two, wash and blanch them well, then put them in cold water, take them out, squeeze them, make two or three Parcels of them, tie them with Pack-Thread. After this put the Cabbages in a Kettle with your Sea-Duck, some Carrots,

Carrots, Parsnips, Parsley-Roots, and Onions; moisten the Kettle with Maigre broth, and season it with Salt. Let it stew, and be relishing. Soak some Crusts of Bread with the Broth in a Stew-pan, or in your Dish; when soak'd enough serve up your Soop: put your Sea-Ducks over it, and garnish your Dish with your Cabbage. Strain off your Cabbage-broth, and pour it over; serve up hot.

*A Soop with Sea-Ducks and Turnips.*

**L**ET your Sea-Ducks be half roasted as before, and scrape some French Turnips, cut them into Dice, or Slices, blanch them in boiling Water; and then let them boil in a Kettle, with some of your Soaking broth; some of which you'll put likewise in a Stew-pan, with Crusts of Bread to soak. When ready, dish up your Soop, lay your Sea-Ducks over it: garnish your Dish with your Turnips, let the Turnip-Liquor be good, pour it over, and serve it hot.

*Soop with Muscles.*

**P**ICK your Muscles, and wash them in four or five Waters; then put them in a Stew-pan, with Parsley, Chibbols, Cloves, and some Butter. Cover your Pan, put it over the Fire, stir your Muscles now and then; and when enough take them out of their Shells, and put in your Cullis: reserve the best of them in their half-shell, to garnish  
your

your Soop. To make this Cullis, see the Chapter of Cullis. Then soak some Crusts of Bread in a Stew-pan, in your Soaking-broth; and when ready dish up your Soop. Garnish it with your reserv'd Muscles, put a large Crust of Bread in the middle, pour some of the Broth over your Soop, and then your Cullis; serve it up hot.

*Water Soop.*

**T**O make a good Water Soop, put a Kettle full of Water in the Evening to the Fire, and when lukewarm, put about two handfulls of Pease in it, a dozen of Carrots, as many Onions, some Parsnips, Parsley-roots, some Celery and Leeks, the half of a Cabbage, and Turnips; keep the Kettle to the Fire till the next Day. When your Pease are done, take the Kettle off, let your Broth settle; put in a Stew-pan over the Fire, a dozen of Carrots, as many Onions, Parsnips, and Turnips, with some Butter: stir now and then, and when 'tis yellowish, put in some of your Pease Soop; take off the Fat, till all the Butter is wasted. Then put it into a clean Stew-pan, with some Bunches of Celery, Leeks, and Parsley-Roots, seasoned with salt and Cloves: and having fill'd the Kettle with the said Soop, let it stew over a slow Fire. Let your Soop be thin, and look well: when 'tis relishing and strain'd off, soak some rasp'd Crusts of Bread in it. Your Soop being soak'd, dish it up; place a large  
Crust

Crust of Bread in the middle, with some of the aforesaid Roots round it: pour over more Soop; serve it up hot.

*Muscle-Soop with a green Cullis.*

CLEAN your Muscles and wash them well in several Waters; put them in a Stew-pan, with some Butter, Parsley, and Onions cut into slices; cover it and put it over the Fire. Stir it now and then. Your Muscles being opened lard them, and put part of them in a small Stew-pan, to be placed afterwards in their Shells: Now put in Butter, some Parsley minced, Chibbols cut small, Sweet Herbs and fine Spice; toss them up. Put the Juice of a Lemon over them, and fill as many of the Shells, as is requisite to garnish your Dish: then place them in a Baking-pan, and strow them with Crums of Bread. This being done, put them in the Oven, to get a Colour; when ready to serve up, make a Cullis of Muscles to be put over your Soop, which is made thus, *viz.* Put in a Stew-pan a bit of Butter, an Onion cut in slices, and some slices of Carrots and Parsnips. Toss up the Pan over the Fire, moisten it with some of your Soaking-broth; add a bit of the Crum of a Loaf, some Mushrooms, Cloves, and Chibbols, with a sprig of Parsley. Scald a quarter of a pound of sweet Almonds, peal'd and pounded: then pound with these a good part of the Muscles you have reserved. When  
your



Your Cullis is relishing, take out the Roots, and put in your pounded Almonds and Muscles, strain them thro' a Sieve. Then put them in a small Kettle, with some few Muscles, and a couple of slices of Lemon; cover your Kettle and keep it warm. This being done, put the Crust of a Loaf in a stew-pan to soak in some of your soaking Broth; dish it up, place in the middle of it, a large Crust of Bread, and having put some more Broth into your Dish, garnish it with your Muscles, and put your Cullis of Muscles over it; serve it up hot.

*A Cray-fish Soup.*

**G**ET as many Cray-fish as will serve your Dish. Boil them in Water and Salt. Take off the small Claws together with the ends of the great ones: pick their Tails, and with their ends garnish your Dish, towards the middle. Pick the rest very clean, and pound the Shells. Take a Carp, scale, wash and cut it into quarters. Put a bit of Butter, with some Onions cut into slices, in a stew-pan, put your Carp into it, cover the pan, put it over the Fire; when 'tis a little colour'd, moisten it with your soaking-Broth, season it with Cloves, Lemons cut in slices, sweet Basil, Parsley, Mushrooms, and a few Crumbs of Bread. Let your Cullis be relishing; take out your Carp and Onions; and being mixt with your pounded Shells, strain off your Cullis: when strain'd, put it in a

small Kettle, and keep it warm. Then put the Crust of a Loaf in a Stew-pan, with some of your soaking Broth, let it soak a while, dish it up, garnish it with your Cray fishes, put a large Crust of Bread in the middle; pour over your Cullis, and serve it up hot.

*A Melon-Soop.*

**C**UT your Melon, toss it with Butter, after the same manner with the Pumkin. Let it be done, seasoned with Salt, Pepper, and a bunch of Sweet-herbs. Then strain it thro' a Sieve, with either Fish-Broth, or soaking Broth; soak some Crusts of Bread with the same sort of Broth. Your Bread being soak'd, dish it up, garnish your Dish with fry'd Melon, and some Kernels of Pomgranate, if you have any: put a large Crust of Bread in the middle of your Soop, pour over it your Cullis of Melon, and serve it up hot.

*Another sort of Melon-Soop.*

**Y**OU may make your Melon-Soop with Milk, like that of Pumkin (with this difference, that you must put Sugar into this last) garnish your Dish with Macaroons, crisp'd Almonds and Sugar Biskets, and serve it up hot without soaking.

*A Soop with Artichoke Bottoms.*

**T**AKE two or three dozen of Suckers, boil them in Water till the Choke may be easily taken off. When done enough, take them out, and put them in fresh Water. Then take off the Chokes, pare them round, put them in a Stew-pan, with a little of your soaking Broth, to stew over a slow Fire, till they are done. Then soak some Crusts of Bread in your soaking Broth in your Stew-pan, or else in a Soop-dish: when soak'd, garnish your Soop with your Suckers, place the largest in the middle. Let your Soop be relishing, pour over it a little Cullis of Cray-fish, and serve it up hot.

The manner of making a Cullis of Cray-fish, see in the Chapter of Cullis's.

At another time your Suckers of Artichokes being dress'd, pick'd, and par'd round, you may force them with minced Fish, putting over them some Crums of Bread. Then butter a Baking-pan, and place them in it; then bake them with Fire under and over to get a good Colour; when bak'd, garnish your Soop with them, and serve it up hot.

*A Tortoise-Soop.*

**T**AKE Tortoises, cut off their Heads and Paws, and put them in Water. Put a Kettle on a Stove, put some Water into it with a bit of Butter, an Onion stuck

with Cloves, a bunch of Sweet-herbs, a slice or two of green Lemon and Salt. When boiling, put in your Tortoises, let them boil till they quit their Shells; when done, take them out, take off their Shells and Skins, take out the Gall dexterously; cut your Tortoises into four parts, as you do the Legs of Chickens for a Fricassy. Toss them up in the Stew-pan with a little fresh Butter, some small Mushrooms, some Truffles cut in slices, a bunch of Sweet-herbs, season it with Salt and Pepper. Moisten them with a little Fish-Broth, and let them soak over a slow Fire. Put half a dozen of Bottoms of small Artichokes into it, and soak some Crusts of Bread in your soaking Broth in a Stew-pan, or in a Dish. Then take the upper part of one of your Tortoises Shells, dip it in a thin Fritter-paste and fry it, when fry'd to a Colour, and your Soop soak'd, place the Shell in the middle. Let your Ragout be relishing, as well as your Cullis; thicken your Ragout with Cullis of Cray-fish half brown, garnish your Dish with some bits of the Tortoise in Ragoo: pour your Cullis with the rest of your Ragoo over it, and serve it up hot. See the manner of making this Cullis, in the Chapter of Cullis's.

*A Soop with small forc'd Loaves, call'd  
(Profiterole.)*

**T**AKE six small Loaves well rasped, of the bigness of an Egg, make a Hole at the bottom and take out the Crum; then stuff them with the Hash of a Carp, and stop the Hole with the Crust you left; tie round your Loaves with Packthread, soak them a moment in Milk. Take them out and let them drain a little: Now fry them in drawn Butter. Then take them out, and put them in a Dish to dry a little. Then having soak'd some Crusts of Bread in some Fish-Broth in your Dish, place your Loaves over your Soop; make a Ragoos with the soft Roes of Carps, the Tails of some Cray-fish, some Mushrooms and Truffles; the way of making which see in the Chapter of Ragoos. Garnish your Soop round with some soft Roes, and thicken your Ragoos with a Cullis of Cray-fish. Let your Cullis and Ragoos be relishing, and having pour'd them both over your Soop, serve it up hot.

You may pour over this Soop a brown Cullis made with Carps, a white Cullis, or a Cullis of Cray-fish, without putting any thing in it, but forc'd Loaves.

*A White-Soop with Crusts of Bread.*

**T**AKE the Crust of a *French Rowl*, cut in two, take out the Crum, let them soak in some soaking Broth, till they

stick to the bottom of the Dish; then pour over them a white Cullis of Peaches or Pikes, and serve it up hot. To make this Cullis, see the Chapter of Cullis's.

*An Onion-Soop.*

**P**EE L three or four dozen of Onions, all of a size, blanch and drain them, put them in a small Kettle or earthen Pot, and moisten them with some soaking Broth; (the way to make it, is seen in the beginning of this Chapter.) The Crusts being soak'd, place a large Crust in the middle, garnish it with Onions. Let your Soop be relishing, as well as the Broth in which your Onions were dress'd, and pour the same over your Soop, and serve it up hot.

*Another Onion-Soop.*

**T**A K E a dozen of Onions peel'd, and cut them in slices. Put a little Butter into a Stew-pan, with your Onions; let them stew till they are a little brown, then strow them with a little Flower, and moisten them with either thin Pease-Soop, or Water; season them with Salt, and a little Pepper, let them boil about half an hour. Let the Soop be relishing, add a little Vinegar. Then soak some Crusts, or slices of Bread, with the same Broth in which your Onions were dress'd: put all in your Soop, serve it up hot.

*A Soop with Hop-Tops.*

**B**LANCH your Hop-Tops, tie them in Bunches, and put them over the Fire in a Kettle or an earthen Pot, either with some thin Pease-Soop, or Juice of Onions, or soaking Broth. When done, soak some Crusts in your soaking Broth; and your Soop being enough, dish up, and garnish your Dish with the Hop-Tops; put a large Crust of Bread in the middle, and pour over the Broth of the Hops, and serve your Soop up hot.

You may pour over this Soop either a Cullis of Cray-fish, or of Carps, or a white Cullis.

*A Soop à la Julienne.*

**T**AKE some Hearts of Lettices, and Tops of Asparagus, when they are in Season, blanch them with a dozen of white Onions. Take a Bunch of the Asparagus Tops, and another Bunch of the Lettices, and put them with your Onions, in a small Kettle, with two handfuls of green Pease; moisten them with soaking Broth, and let it be done over a slow Fire; when half done, put in a handful of Purslain, and as much of Sorrel, with a few sprigs of Chervil. Soak some Crusts in your soaking Broth, or the Broth of the Roots; and when soak'd enough, put them in a Dish, with a large Crust in the middle. Garnish it with your Onions, Asparagus Tops and Lettices, and your Broth

being relishing, pour it over, and serve it up hot.

*A Purslain Soup.*

**W**HEN your Purslain is young, you need only cut the Sprigs off, but keep their whole Length; boil them in a small Kettle with some Pease-Soup and Onion Juice, both of the same quantity. When your Purslain is boil'd enough, soak some Crusts in some of the Broth, call'd, *Pottage de Sante*, mention'd before in this Chapter. When soak'd, dish it and garnish it with the said Purslain. Let the Broth be relishing, pour it over and serve it up hot.

*Gravey made with Roots, &c.*

**C**UT some Roots very small, and cut into four a number of Onions proportion'd to the quantity of Gravey you design to make. Put all with a bit of Butter into a Stew-pan on a brisk Fire, stir it now and then with a wooden Ladle, and your Onions and Roots being brown, moisten them with Pease-broth; season them with Parsley, Chibbols, some Cloves, a sprig of sweet Basil, a little Thyme, and Mushrooms if you have any. Let the Liquor stew slowly, and let it be relishing, and when done strain it off, and use it with all sorts of Ragout,



*Another sort of Juice made with Onions.*

**C**UT a number of Onions into slices, according to the quantity of Juice you design to make. Take a Stew-pan, put a bit of Butter into it, with your Onions, and put it over the Fire, stir it now and then: when your Onions are pretty brown, moisten them with some Pease Soop, season them with Salt, Parsley, Chibbols, sweet Basil, Thyme, Cloves, and some few Mushrooms. Let it stew slowly, let it be relishing: when enough, take off the Fat and strain it, and 'tis to be used with all sorts of Dishes with Fish.

*A General Cullis for Fish.*

**S**CALE and wash some Carps, gut and slit them into two; cut them in bits: Put some Butter in a Stew-pan and place in it, first several slices of Onions, and then your bits of Carp, put some few slices of Roots over them. Cover your Pan, and put it over a slow Fire. When the Onions stick to the Bottom, put in some Pease Soop, (See the way of making it in the Chapter of Maigre Soops.) Season your Cullis with sweet Herbs, Parsley, Chibbols, and two or three Cloves of Garlick: Put a Lump of Butter in another Stew-pan as large as the other, and put it over the Fire, with a sufficient quantity of fine Flower; stir it with a wooden Ladle till it be a little brownish: then strain off some of the Liquor of your Carps into it in order to mix  
the

the Flower thoroughly, and pour the whole in your Cullis; put in a peel'd Lemon cut in slices, with some Garlick, sweet Basil, Parsley, Chibbols, Mushrooms, Truffles, (if you have any) and a Bottle of Champain, more or less according to the quantity of Cullis you'll make. Let your Cullis be relishing, and pleasing to the Eye; and if it is not well colour'd, put in it as much of your Gravey of Onions, as you think fit. Let it stew slowly. Make use of this Cullis with all sorts of Fish Courses.

*N. B.* Instead of Carps you may use any other Fish.

*Cullis of Craw-Fish.*

**T**AKE some small Craw-Fish, wash and boil them in a little Water, with Onions cut into slices, a Sprig of sweet Basil, a little Thyme and Parsley, seasoned with Salt and Pepper: When your Craw-Fish is enough, take them out; then pick them. Keep their Tails for any other use you think fit, and pound the remainder with the shells. Then put a bit of Butter into a Stew-pan, with three or four slices of Onion, a Carrot cut into slices, and a Parsnip; tosse them up in your Pan twice or thrice, moisten them with your Fish-broth, or with your Soaking-broth; (the way of making whereof see in the Chapter of Soops.) Then put a Crum of Bread in it, season it with Parsley, Chibbol, a Sprig of sweet Basil, half a Lemon peel'd,  
and

and cut into slices. You may also put into it some of your general Cullis used with Fish. Let your Cullis be relishing, take out the Roots with the Skimmer, mix the Cullis with your pounded Craw-Fish, strain it directly through a Strainer. You may use this Cullis with all sorts of Dishes with Cullis of Craw-Fish.

*Cullis of Craw-Fish for Soops.*

**P**OUND well some Craw-Fish Shells, put a bit of Butter into a Stew-pan, with some slices of Onions, Carrots, and Parsnips. Toss them up well over the Fire, moisten them well with some good Fish-Broth; and season them with Parsley, Chibbol, sweet Basil, half a Lemon peel'd and cut into slices, and some Crum of white Bread: Let your Cullis be relishing; take out all the Roots, mix it with the pounded Shells of Craw-Fish, strain it immediately thro' a Strainer, and keep it warm in a small Kettle. You may make use of it with all sorts of Soop, in which Cullis of Craw-Fish is used, but thicken it a little more for Courses.

*Cullis of Muscles for Soops.*

**T**AKE some Muscles and wash them well, put them over a brisk Fire in a Stew-pan with slices of Onions, a sprig of sweet Basil, a bit of Butter, and some Parsley and Cloves. When your Muscles are enough, pick them, but leave some in their  
Shells

Shells to garnish your Soop with ; then strain off the Liquor, and keep it in a Stew-pan. This done, half fry (in another Stew-pan) some slices of Carrots and Parsnips ; moisten them with some thin Broth, and season them with Parsley, Chibbol, sweet Basil, and half a Lemon peel'd and cut into slices : add some Crums of Bread ; pound two or three dozen of blanch'd Almonds ; then taste your Cullis, and if it is relishing, take the Roots out of it, and mix your pounded Almonds with it. Take care to keep your Cullis as white as possible, strain it thro' a Sieve, and keep it warm in a small Kettle, with your Muscles without Shells and their Liquor.

*A Cullis after another manner for Soops with Muscles.*

**Y**OUR Muscles being done and pick'd as before, put a bit of Butter into a Stew-pan with some Onions, Carrots and Parsnips cut into Bits : fry them a little ; moisten them with some good Fish Broth, and with the Liquor of your Muscles ; season them in the same manner as is directed in the foregoing Article ; add the Crum of a Loaf. Then take a sufficient quantity of the Muscles, that are to be put in Shells to garnish your Soop with, put them in a Stew-pan with a bit of Butter, some Chibbols and Parsley cut small, some sweet Basil, Pepper, and the juice of a Lemon ; keep them about a Minute over the Fire, to be well relished : Then put  
two

two or three Muscles with some of their Liquor into each Shell, place them in a Baking-pan, strow some crum'd Bread over them, and put them either in the Oven, or under a Cover to get a Colour. You may garnish with these Muscles thus dress'd and colour'd, all sorts of Soops with Muscles: Pound some of your pick'd Muscles, let your Cullis be relishing, take the Roots out of it, and mix the pounded Muscles with it. This done, strain it off, keep it warm in a small Kettle with the rest of your pick'd Muscles. You may likewise use this Cullis with all sorts of Soops dress'd with Muscles.

*Green Cullis with Pease.*

**T**AKE some of the largest green Pease, put them in a Kettle with hot Water, season'd with a little Salt, some green Basil, Parsley, and some of the green of Chibbol, set them a doing. Then pick and wash a handful of Spinage, as much of the green of Chibbol, and a handful of Parsley; all blanch'd in boiling Water. Then throw them into some fresh Water, squeeze and pound them. Put a bit of Butter into a clean Stew-pan, with some bits of Onions, Carrots and Parsnips; toss them up well, moisten your Pan with Pease-Soop, and season it with Chibbol, Parsley, and a sprig of sweet Basil. Taste it, and let your Cullis be palatable, then take the Roots out of it, and take the pounded Green out of the Mortar,

2

and

and in the same pound your Pease, and mix them with your Cullis, and your Green : After this Strain the whole through a Strainer, and keep it warm in a small Kettle. You may use it in all sorts of Soops.

*Green Cullis with green Pease.*

**T**AKE some green Pease, do them with a bit of Butter, some Parsley, and some of the Green of Chibbol, stir them now and then in the Stew-pan : and when done, pound them. Fry some slices of Onions, Carrots and Parsnips, with a bit of Butter. Then moisten the whole with your Pease-Soop ; put Parsley, and some of the Green of Chibbol to it, let it stew. Taste your Cullis, let it be palatable ; take out the Roots, mix your pounded Pease with it. Strain the whole through a Sieve, put it in a small Kettle, and keep it warm.

*N. B.* Dress separately a Handful of green Pease, with some Broth well seasoned, which done, put them into your Cullis, to shew that it is a Cullis of green Pease. You may use this Cullis with all sorts of Soops and Crufts, as likewise with Courses, by making it a little thicker.

*A Cullis of Soles for Soops.*

**T**AKE some Soles, scale, gut, and wash them clean, let them be done in Pease-Soop, seasoned with Onions, Parsley, sweet Herbs, and Cloves. Your Soles being done,

take them out, then take off their Flesh and pound the Bones. Then fry some slices of Onions, Carrots and Parsnips; moisten them with your Broth of Soles, and with your Pease-Soop; add some Crums of Bread. Let your Cullis be palatable, and then take your pounded Soles out of the Mortar; and pound two or three Dozen of sweet Almonds blanch'd: then strain the whole through a Sieve, put it in a small Kettle and keep it warm. You may use some of this Cullis with all sorts of white Soops, or with Crusts, or first Courses, but then you must put no Almonds in it and make it a little thicker.

*Cullis with Lentils.*

**T**AKE some Lentils, pick and wash them well, boil them in a Kettle with hot Water, and season them with Salt, Onions, and a couple of Carrots. Fry a couple of Onions cut in slices in a Stew-pan, with some Carrots and Parsnips cut in bits; moisten them with your Pease-Soop, and with your Gravey for Fish. Season them with Cloves, sweet Herbs, Parsley, and a bit of the Crum of a Loaf. Pound your Lentils, but keep some of them whole to put into your Cullis. Your Lentils being pounded, let your Cullis be palatable; take out your Roots, mix your pounded Lentils with your Cullis, and strain it through a Sieve; then put it in a small Kettle with your Lentils whole and keep it warm. You may use it  
with

with all sorts of Lentil-Soops, either with  
Crufts or otherwife.

*Cullis with Peaches.*

**T**AKE some Peaches, scale, gut and wash  
them clean, do them with some Pease-  
Soop, and season them with Onions and  
Parsley. Your Peaches being done, take  
off their Flesh and pound it, but keep one or  
two of them whole, to put over your Soop.  
Then fry some slices of Carrots, Onions,  
and Parsnips. Moisten them both with your  
Broth of Peaches, and with your Pease-  
Soop; add to them Mushrooms, Parsley,  
Chibbol, sweet Herbs, Cloves and a bit of  
the Crum of a Loaf; and let it stew. This  
done, take your pounded Peaches out of the  
Mortar, and pound two Dozen of blanch'd  
sweet Almonds in the same Mortar; then  
take your Roots out of your Cullis, let it  
be relishing, and mix it with your Peaches  
and Almonds. Keep your Cullis warm in a  
small Kettle. You may use this Cullis with  
all sorts of white Soops. That of Barbels  
is made after the same manner.

*Cullis of Carps.*

**T**AKE a Carp, scale, wash, gut and slit  
into Halves, which you must cut into  
small Bits: Rub the Stew-pan with Butter,  
put several Slices of Onion into it, with the  
bits of your Carp over them; as soon as  
they stick to the Bottom, moisten them with  
some



some of your Broth and a Ladle full of your Gravy: Season it with sweet Herbs, Mushrooms, Parsley, and some Slices of Lemon. When this is done, brown a bit of Butter with fine Flower in a clean Pan, moisten it with your Carp-Broth. Then put all together into one Stew-pan, and take off the Fat. If you have any Shells of Craw-Fish, pound them, and put them to it, let your Cullis be relishing, and strain it through a Sieve. You may use it with all sorts of Soops.

*Cullis of Pikes.*

**G**ET a Pike, gut and wash it: stew it in Water, with some Salt, a Couple of Glasses of white Wine, some Onions and sweet Basil. Your Pike being done, scale it and pound the Flesh. Then put a bit of Butter into a clean Stew-pan with some Parsnips and Onion cut into Slices, and fry them a little: moisten your Pan with Fish-Broth or with Soaking-Broth; and season it with Cloves and sweet Basil: add some of the Crums of a Loaf. Let your Cullis be relishing; then take out the Roots and Onions, put the pounded Flesh of your Pike into it. Strain it off, keep it warm in a small Kettle, and use it with Soops made with Pike, with Crusts, or what you think fit. Take care your Cullis be not too thick, and keep it as white as possible, for which end you may add to it sweet Almonds blanch'd and pound-  
ed.

*Fish-Broth.*

**G**ET some Carps, scale, wash and gut them. Slit them into two, and cut them in bits: Put them with some Butter and Onions, cut into Slices, into a Stew-pan, which you must put over a slow Fire; and when the Liquor turns yellowish, moisten it with some Pease-Soop, (but the Broth must not be colour'd for white Soops.) Season the whole with Salt, Cloves, sweet Basil and Parsley; let your Broth be relishing, strain it off and keep it warm to make use of it when wanted.

## C H A P. II.

*Of Fish Stew-Pans.**Flounders dress'd in a Stew-pan.*

**T**AKE some Flounders, clean, wash and order them; if they be large, cut them in two: take a Stew-pan, put Parsley, and green Onions cut small into it, with some Butter, Pepper, Salt and sweet Herbs: put your Flounders into it, tosse them two or three times over the Fire; then place them in a Silver Dish, and put the Sauce or Liquor over them, strow them with fine Crums of Bread; let them be done in the Oven, or under the Cover of a Baking-pan, to get a Colour; you may also strow them with half  
Crums

Crums of Bread and half Parmesan; if you have not a Silver Dish, you may take a Baking-pan, which being done, dish them up handsomly, serve them up with a Lemon-Juice over them, and hot for Entry.

*Roaches dress'd in the Stew-pan.*

**T**AKE some Roaches, gut them, cut off their Heads, and the Back-fins; put Butter into a Stew-pan with Parsley and green Onions, cut small and season'd with Pepper, Salt, and sweet Herbs; put in your Roaches, and tosse them two or three times over the Fire; then take a Baking-pan (if you have not a Silver Dish) and send them to be baked in the Oven, or under a Cover; being first strow'd with Crums of Bread. They having got a good Colour, dish them up with a Lemon-Juice over them, and serve them up hot for Entry.

*Plaice in a Stew-pan.*

**T**AKE Plaice after they are gutted and wash'd clean, order them like your Flounders, and do them the same way over the Fire: when this is done, and that they are relishing and well colour'd, dish them up, and serve them hot for Entry. The Bret Fish is dress'd the same way.

*Barbels dress'd in a Stew-pan.*

**T**AKE a Barbel, scale, gut and wash it well; put a Lump of Butter in a Stew-pan, with Parsley and green Onions cut small, and seasoned with Pepper, Salt, sweet Herbs and fine Spice: put your Pan upon hot Cinders to melt, put your Barbel into it; strow it with half Parmesan, and half Crums of Bread, and send it to the Oven; when done and well colour'd, dish it up with a Lemon-Juice over it, and serve it up hot.

*The Turbot is dress'd in the same manner.*

*Trouts dress'd in a Stew-pan.*

**T**AKE some Trouts, which being gutted and washed well, put a little minc'd Meat in their Belly: take a Stew-pan, put a Lump of Butter into it, with some Parsley, and green Onions cut, and sweet Herbs, all cut small, likewise some Pepper and Salt, fine Spice, and an Anchovy cut small; then put in your Trouts, and place them upon hot Cinders, turn them now and then; send them to the Oven to get a Colour; dish them up, and put a Lemon-Juice over them, and serve them up hot for Entry.

The Lotte, Soles, Salmon, Whittings, Smelts, &c. are all dress'd and relished the same way.

*Rice in a Stew-pan.*

**T**AKE some Rice, pick and wash it clean, boil it in a Kettle with Broth and a piece of Bacon. Take a Breast of Mutton, and cut it all Length-way, so that there may remain only four fingers Breadth of Fillets on the Side, and that both Sides may hold together; then cut it into Pieces, and lard it with large slices of Ham and Bacon, season'd with Pepper and Salt, sweet Herbs and fine Spice. Take a Couple of Pigeons, lard them, and bind them with Pack-thread; a Couple of Partridges larded and bound as before: lay some Slices of Bacon in the Bottom of a Kettle, and place in it your pieces of Meat, then your Pigeons and Partridges, seasoned with Pepper and Salt, a branch of Basilic, Onions, a piece of small Bacon, with a piece of a Bologna-Saucidge, and a bit of Ham: proceed in laying the same in your Kettle, moisten it with a Ladle full of Broth or Water, and let it stew very slowly, with Fire under and over; the whole being enough, place it in a Dish. See whether your Rice is done and relishing; put a Cullis over your Meat, with the Rice over it: beat up some yolks of Eggs, make your Rice very smooth, colour it over and send it to the Oven: when 'tis done and well colour'd, serve it up hot. At another time you may make a laying of Meat, and a laying of Rice, continuing the same

till your Dish be full. Chickens may also be used instead of other Meat.

*Quavivers dress'd in a Stew-pan.*

**T**AKE some Quavivers, gut, wash and wipe them dry; put a Lump of Butter into a Stew-pan, with Parsley and green Onions, cut small and season'd with Pepper and Salt, sweet Herbs and fine Spice: Then put in your Quavivers placed upon hot Cinders to take a Taste; turn them now and then; place them handsomly in a Silver Dish or Baking-pan, and strow them both with Crums of Bread and Parmesan; send them to the Oven to take a Colour: when they are done and well colour'd, serve them up hot, with a Lemon-Juice over them, for Entry.

*Roaches broil'd, with Anchovy-Sauce.*

**Y**OUR Roaches being gutted, cut off the Fins, soak them in melted Butter, Pepper and Salt, fry them and dish them up. Make a white Sauce in this manner, *viz.* Put fresh Butter with a dust of Flower into a Stew-pan, and a whole green Onion season'd with Pepper, Salt and Nutmeg, moisten it with a little Water, and a little Vinegar; shake it as you put in a Couple of Anchovies; when your Sauce is thicken'd and relished, pour it over your Roaches, and serve them up hot.

*Roaches broil'd, with Craw-Fish Cullis.*

**Y**OUR Roaches being gutted, and fry'd in the manner mentioned above; make the following Sauce, *viz.* Take a Stew-pan; put a little fresh Butter and a dust of Flower, season'd with Pepper, Salt, Nutmeg and a whole green Onion into it; moisten it with a little Water, and a little Vinegar: put in half a Ladleful of Craw-Fish Cullis, and some Capers: toss your Sauce over the Stove, and when 'tis thicken'd and relishing, pour it over your Roaches, and serve them up hot for Entry.

*Roaches in Slices.*

**G**UT your Roaches, and fry them; then cut off their Heads, and take the Slices, which you must place in a Dish for an Entry; pouring over them a small Ragoût of Craw-Fish, or Oysters, or else a white Sauce. The way of making these Ragoûts may be seen in the Chapter of Ragoûts.

*Roaches en Marinade.*

**G**UT your Roaches, cut off their Heads, and take off some Slices; then put them into a Dish or Stew-pan, with some slices of Onions, whole green Onions, together with some Bay-Leaves, season'd with Pepper and Salt; add the Juice of a couple of Lemons, or else a dash of Vinegar; let them marinate for an hour or two: when marinated, take them out

of the Marinade, and wipe them dry between two Linnen Clothes, strow them with Flour, and fry them in drawn Butter. When they are fry'd and pretty brown, take them out and let them drain: put a Napkin folded up in your Dish, place them handsomely upon it, and serve them up hot for Hors d'Oeuvre.

*Fillets of Roaches with Sweet-Herbs.*

**G**UT your Roaches, cut off their Heads, and take them off in Slices, put them into a Stew-pan with a few sweet Herbs, some Parsley, and green Onions cut small, and season'd with Pepper and Salt; put melted Butter to them, and let them season for an Hour to get a taste: then set them upon hot Cinders to melt the Butter; strow them with fine Crums of Bread, then broil them; make a Remoulade with good Oil, a few Capers and Parsley cut small, with a small green Onion, and an Anchovy, Pepper and Salt, Mustard, a little Nutmeg, and a Lemon-Juice; the whole being well mixt together, put them into a Saucer, or under your Roaches; the Slices being broil'd pretty brown, place them in their Dish, and serve them for Entry.

*Fry'd Roaches.*

**S**CALE your Roach, and slice it on the Back at length, and after you have rubb'd it with Butter, and strow'd it with Salt, broil it upon a slow Fire; let it take a good Colour.



Colour. You may serve it up with Sorrel, and white Sauce, Anchovies, or a Ragoût of Champignons, or a brown Sauce with Capers; or else with a Sauce made with fresh Butter, green Onion, Parsley cut small, and Capers: put the whole into a Stew-pan with Seasoning, and stir it up with your Liver to thicken the Sauce. Or you may serve it up with a Craw-fish-Cullis, if you have any, or else with another Cullis.

*Roach In Court Bouillon.*

**H**A VING scal'd, and sliced it on the Back, put it a stewing with White Wine, a little Vinegar, Pepper, Salt, Bay-Leaves, Onions, Cloves, green Lemon and a Lump of Butter; when done take it out, and serve it up upon a Napkin for a Dish of fry'd Fish.

C H A P. III.

*Of Salmon.*

*Salmon (in Surprise) with Gravy.*

**S**C A L E and gut it, without tearing the Skin, which you must loosen on both Sides from the Head, to within 2 or 3 Inches of the Tail; then bone it, cut the Flesh in slices, add slices of Carp, Soles, Pike, boil'd Ham, Neat's-Tongues, Cervelas, Truffles, Mushrooms, all cut in slices: then  
put

put the Cuttings of all your Fish, chop'd small together, with a piece of Bacon into a Stew-pan, together with, an Udder of Veal, blanch'd and season'd with Pepper, fine Spice, sweet Herbs; add three or four Yolks of Eggs, the White whip'd up to Snow: season your slices with Pepper, Salt, sweet Herbs, and fine Spice: put these in your stuffing with half a Bottle of Champain, or other white Wine, the Juice of a Couple of Lemons; when all is well mixt and put into your Salmon, turn it again into its natural shape; sew it up well, to keep in the Stuffing. Lay a Napkin over your Dresser, cover it with slices of Bacon, the length of your Salmon, with another laying of Bacon over it; wrap it up in the Napkin: Make use of a Court Bouillon made in the following manner: *viz.* Get a Fish-Kettle big enough to hold your Salmon, put five or six Bottles of good white Wine into it, with some Ladlefuls of Veal Gravy; then put in your Salmon: let it soak well, but take care it be not too much done. Keep your Salmon as whole as possible: season the Court Bouillon with Pepper, Salt, sweet Basil, Thyme, Bay-Leaves and Onions; after this dish it up, pour a Ragout of Crawfish-Tails over it, with some Truffles, Cock's Combs, Sweetbreads of Veal and some Pullet's Eggs. Serve it up hot for a first Course. You may garnish it with Craw-Fish, and young Pigeons (*au Soleil*) either larded or glaz'd, Sweetbreads of Veal glaz'd, the Roes of Carps,

fat Livers with a Craw-fish Cullis, or an Essence of Ham over the Dish.

*Salmon (in Surprise) en Maigre.*

**S**CALE and gut your Salmon, loosen the Skin from the Head to within three or four Inches of the Tail on both sides; take off the Flesh in slices, of the Length of a Thumb, and cut them again in small square Bits, with slices of Soles, Pike, Eel, and Craw-fish Tails. Put some Butter in a clean Stew-pan, with green Onions, and Parsley, put it over the Fire, with a dust of Flower: moisten it with half a Bottle of Champain, or other white Wine; season it with Pepper, Salt, sweet Herbs, fine Spice, Shallots and some Rocamboles: Then put in your slices of Fish with Lemon Juice. Turn your Salmon into its first and natural Shape: Sew it up well, then let it be done in an Oval dish of the bigness of your Salmon, or else in a Stew-pan made for that purpose. Lay sweet Basil in the bottom, together with slices of Onions, and Butter, place your Salmon over it, garnish it on the top with the same: you may strow it with Bread, and moisten it with fresh Butter, and let it stew; when 'tis enough, take out the sweet Herbs and Onion, and slide your Salmon into your Dish. Put over it a Ragoût or Cullis of Craw-fish, or a minc'd Sauce. If 'tis not strow'd with Bread, put the Sauce over it, but if strow'd, put the same under it. If it is done in its own Dish, you

you will run less hazard of breaking your Fish, than in another Dish. You may do your Salmon (in Surprise) with Gravy the same way, by garnishing it with slices of Bacon: and it will be much more palatable than when done in Court Bouillon. Put over it what Ragoût you think fit. Trouts, Pikes, Carps, &c. may be dress'd the same way.

*How to dress Salmon with Craw-fish Cullis.*

**S**CALE and wash your Salmon well, lard it with half Bacon and half Ham, spread a Napkin upon the Dresser, and put upon it some slices of Bacon, the Length of your Salmon, and then your Salmon, and put a good bit of Butter into the Body. Cover your Salmon with slices of Bacon, and wrap it up in the Napkin. Take a Fish-pan, put some Onions cut into slices into it; then put in your Salmon, season it with Salt, Pepper, sweet Basil, Thyme, Bay-leaves, and Cloves: put six Bottles of white Wine into it, moisten it with boiling Water, and put it to stew gently. When it is done, take it out, drain it, and unfold it, take off the slices of Bacon. dish up your Salmon, put a Cullis of Craw-fish over it with the Tails: You may garnish it with large Craw-fish, taking off the Shells of the Tails, and let them be relishing; stick your Salmon with Skewers, serve it up hot for a great Entry.

Another

Another time, you may put a Ragoût to it made with Sweet-Bread of Veal, Crums of Bread, Mushrooms and Truffles, and garnish it with Sweet-Breads glaz'd, Craw-fish and glaz'd Pigeons, or (au Soleil) at the discretion of the Cook. You may also dress your Salmon without Larding, by stewing it the same way, and putting some Ragoût to it : You may cut it in two, and dress which piece you please, with Gravy, as before, and the other part in Court Bouillon, or upon the Grid-Iron.

*Another way of dressing Salmon with Gravy.*

**T**AKE a Jole of Salmon, scale and wash it, put it into a brass Kettle, with slices of Bacon, Veal and Ham, take a Napkin and wrap up your Jole, and put it into your brass Kettle; moisten it with two Bottles of white Wine and some Water, season it with Salt Pepper, sweet Herbs and Onions, let it stew gently : when 'tis ready, take it out, drain it and dish it up; put a Ragoût over it with Sweet Bread of Veal, Cock's Combs, Mushrooms, and Truffles, or Gravy of Ham, or a Craw-fish Cullis, and serve it up hot for your Courle.

*How to dress a Jole of Salmon, after the Dutch Fashion.*

**T**AKE a Jole of Salmon, scale and wash it very clean, and put some Water upon the Fire; take your Salmon, and put it  
upon

upon a Fish-plate, which you put into your Kettle : put a Stew-pan with a little Vinegar over the Fire, season your Salmon with Salt, some Onions slic'd, Thyme, sweet Basil, and Parsley in Branches ; then put your Vinegar hot over it, moisten it with boiling Water, and let the Liquor be of a good Taste ; when done, make a Sauce with a piece of good Butter, a little Flower and Water, a dash of Vinegar, a few Anchovies, a little Nutmeg, and some Shrimps pick'd, and thicken it ; when ready to serve, dish up your Salmon. Let your Sauce be well tasted, put it upon the Salmon and serve it up hot for your Entry.

*How to dress Salmon in Court Bouillon to be serv'd dry.*

**T**AKE a Salmon, gut it, cut off the Gills and wash it well, wrap it up in a Napkin, and put it into your Kettle ; season it with Salt, Pepper, sweet Herbs, Cloves, Onions, and Parsley ; warm a Bottle of Vinegar, and pour it upon your Salmon : warm three Bottles of Wine also, and pour the Wine over it with boiling Water. Let it stew, put a good piece of Butter into it, let your Court Bouillon be well tasted, then take it out and drain it, put a folded Napkin in your Dish, with your Salmon over it, garnish it with Parsley, and serve it hot for Entry ; or for a Dish of Roast.

*How to dress Salmon in Court Bouillon ;  
(Dutch Fashion.)*

**T**AKE a Salmon, gut it, cut off the Gills and wash it well ; put a Fish-Kettle with Water over the Fire, season it with Salt, Onions, and Parsley. When your Water boils, put in your Salmon laid upon a Fish plate, and when your Salmon boils, put in half a Bottle of Vinegar, and let it boil : your Salmon being enough, and ready to serve, drain it and dish it up. When you serve up your Salmon with Sauce, you must scale it.

*How to dress Fricandos of Salmon Larded  
and Glaz'd.*

**T**AKE a piece of Salmon, eight or nine Inches long, scale and split it into two, take out the Bone and pare it, then lard it with fine Bacon ; then put a Stew-pan over the Fire, with two Bottles of white Wine, an Onion cut in slices, Salt, Bay-leaves, Parsley, and sweet Basil. When your Wine boils put in your Fricandos ; when these are half done, take them out : then take a piece of a fillet of Veal, some slices of Ham, an Onion cut into pieces ; put all together into a Stew-pan, moisten it with Broth and let it stew. When your Meat is half done, put in your Fricandos of Salmon, let them boil a little ; then take them out and keep them warm : when your Meat is done, strain  
off

off your Broth, put it again into the Stew-pan; Let your Stew-pan be big enough to contain your Fricandos. Let your Broth be boil'd to Caramel, then put your two Fricandos into it, with the Larded side in the glaze, and put it upon hot Cinders to glaze gently. When 'tis ready, serve it up with an Italian Sauce, or a Cullis of Craw-fish, and your Fricandos over it; let it be well colour'd and tasted, and serve it up hot for Entry.

*Broil'd Salmon.*

**B**ROIL some pieces of Salmon, season'd with Pepper, Salt, and rubb'd with Butter. Make a Sauce in this manner; take some Butter, put it into a Stew-pan, with a dust of Flower, a green Onion, and an Anchovey. Season the same with Salt, Pepper and Nutmeg, moisten it with Water, and a little Vinegar, and tosse it over the Stove; put half a Ladleful of Craw-fish Cullis into it, put it again over the Stove to heat: let your Sauce be relishing, dish it up, put your pieces of Salmon over it, and serve it up hot for Entry.

*Salmon in Cases.*

**T**AKE a piece of Salmon; take off the Skin, cut it into thin slices; mince some Parsley, green Onions, and Mushrooms, put your Parsley and green Onion into a Stew-pan, with some Butter, season'd with Pepper and Salt, then put in your Salmon without  
putting



putting it over the fire again, and toss it up to give it a Taste; place your slices of Salmon in a Paper-Case, put your seasoning over it, and strow Crums of Bread over all, let it bake to a fine Colour: your Salmon being done, serve it up with a Lemon-Juice for a small Entry, or Hors d'œuvre.

*Broil'd Salmon.*

**H**AVING cut your Salmon into pieces, melt some good Butter in a Stew-pan, season it with Salt, Pepper, and Bay-Leaves, then put in your pieces of Salmon, to take a Taste; and strow them with Crums of Bread; then broil them gently. Make a white Sauce in this Manner. Put good fresh Butter into a Stew-pan, with a dust of Flower, a Couple of Anchovies minced, take out their great Bones and wash them, add some Capers, Salt, Pepper, Nutmeg, whole green Onions, with a little Water and Vinegar: your Salmon being broiled, toss it up, and let it be well tasted, then take out your Onions, put your Sauce over your pieces of Salmon, and serve it up hot for Entry.

## C H A P. IV.

*Of Soles.**Larded Soles.*

**G**UT them through the Gills, cut off the Mouth, the End of the Tail and the Fins; raise the Skin on the Belly, lard them with small Bacon. Put a Bottle of white Wine into the Stew-pan season'd with a little Pepper, some blades of green Onions, sweet Basil, and a few Slices of Lemon. When your Wine begins to boil, put in your Soles all at the same time, if the Stew-pan will hold them, or else one after the other to make them stiff; after a Boil or two, take them out. Put some Veal into a clean Stew-pan, cut in small pieces, with slices of Ham and an Onion sliced; moisten it with good Broth, and let it boil till done, then put in your Soles for a minute, take them out to drain: Strain off the Broth, put it in a clean Stew-pan, large enough to hold your Soles over the Fire; let it stew slowly to a Jelly. Now put your Soles in again, cover the Stew-pan, put it over a slow Fire to glaze your Soles, then put in your Dish, either an Italian-Sauce or an Essence, with your Soles over it, serve them up hot.

*Slices*

*Slices of larded Soles.*

**S**CALE, and cut them in four slices off from the bones with fine Bacon, boil them in white Wine, seasoned with a little Salt, Parsley, green Onions, sweet Basil, some Sprigs of Thyme, Bay-Leaves and slices of Lemon. After a boil or two take them out to drain. Put some Slices of Veal and Ham, with an Onion cut in four, into your Stew-pan; moisten it with broth, and set it on to stew: your Veal being done, put in the Slices of your Fish for a Minute or two, then take them out to drain. Put your broth in a clean Stew-pan, big enough to hold your slices, let it boil to a Jelly: then place your slices of Fish in it, the larded Side downwards, let them glaze over a gentle Fire. Being ready to serve up, dish your Fish with a Sauce (*À la Romaine*;) See the Chapter of Sauces. Serve them up hot for a small Course.

*Soles with a Sauce (Aux Rois.)*

**S**CALE, gut, wash, and wipe them dry, fry them pretty brown. take them out to drain. Chop some Parsley, green Onions, Roccambole and Anchovies very small, each laid by itself on a Plate. Slit your Soles up the Back, open and bone them without bruising, put some Pepper and Salt over them, with your Parsley, green Onions, Roccamboles, Anchovies and Capers chop'd small as before; add

some Butter. Then put your Soles together again, place them in a Stew-pan, or in the Dish you serve them up in; turn them, put in a little white Wine, let them stew under a Dish, when done, dish them up either with an Orange or a Lemon-Juice: serve them up hot for a Course.

*Slices of Soles with Sweet Herbs.*

**S**CALE, gut, wash, and wipe them dry. Cut them out in Slices off from the bones, put these in a Stew-pan, with slices of Onion, Sprigs of Parsley, some Butter, with slices of Lemon over them, seasoned with Pepper, Salt, and a small Bunch of sweet Herbs, adding a Couple of Glasses of white Wine: let it stew softly; your Soles being done, take them out, strew them with Crums of Bread, put them in a Baking-pan, let them have a Colour in the Oven, or broil them: serve them up with a minced Sauce or a Parsley Sauce. Serve them up hot for a Course.

*Slices of Soles with Champain.*

**S**CALE, gut, wash, and wipe them dry: fry them; take them out to drain, cut them out in slices, put the Cuttings of your Fish in a Stew-pan, with Butter, slices of Onions, Parsley, a Roccambole, Pepper, Salt, a Glas of white Wine, and sweet Herbs: Let all this stew softly, and your Sauce be of a good Taste. Strain it off in-

to a clean Stew-pan, put in your slices with a Glass of Champain and a little Fish-Gravy, thicken your Sauce with Fish Cullis: let it be palatable, dish it up with the Juice of a Lemon. Serve it up hot for a Course or small Dish.

*Soles the Dutch Way.*

**G**UT your Soles, take off the Skin, wash and clean them well. Put Water over the Fire, when it boils put in your Soles, let them boil a little. Put into a clean Stew-pan over the Fire, chop'd Parsley with a little Water; the Water being boil'd away, and when you are ready to serve up, take out your Fish to drain. Put a little Butter and a dust of Flower to your Parsley to thicken your Sauce. Take off your Stew-pan, dish up your Soles with your Parsley-Sauce over them; serve them up hot for a Course.

*Soles with Champain.*

**T**AKE some middling soles, scale, gut, wash and wipe them dry: cut off their Head, Tail and Fins, place them in a Stew-pan, season'd with Pepper, Salt, a Bunch of sweet Herbs, whole Onions, and Slices of Lemon; moisten them with half a Bottle of Champain, and a little Fish Broth, add a Lump of Butter; let it boil over a quick Fire: being done, and your Sauce pretty short, thicken it with a Cullis of Craw-Fish. Let your Ragoût be of a good Taste. Dish up your

Soles with the Ragoût over them; serve them up hot. To make this Cullis see the Chapter of Cullis.

*Soles with Cullis of Anchovy.*

**G**UT, scale, wash and wipe them dry, slit them up the Back, strew them with Flower and fry them, chop off the Heads and the Ends of the Tails. Put a Stew-pan with a little Butter over the Fire: the Butter being melted, put in a few green Onions chop'd small: moisten it with Fish-broth, season'd with Pepper and Salt, let it stew over a slow Fire: add some Capers, thicken your Sauce with Cullis, put in your Fish to stew. Let your Sauce be well relish'd. Dish up your Fish with your Sauce over them. Serve them up hot for a Course or a side Dish.

*Soles with Cucumbers.*

**G**UT, and scrape them; chop off the Heads and Tails: flower and fry them: being fry'd, take them out to drain. Pare two or three Cucumbers, cut them in halves take out the inside, cut it in Dice, put your Cucumbers to marinate with a slic'd Onion, season'd with Pepper, Salt, and a Dash of Vinegar, stir it well; let it marinate a Couple of Hours, strain your Liquor through a Linnen-Cloth into a clean Stew-pan over the Fire; add a little Butter, which being melted, put in your Cucumbers, which being a little brown, moisten them with Fish, or any other

ther Broth, let them stew over a slow Fire; being done, skim off the Fat, thicken your Sauce with Cullis and a Dust of Flower. Now put your fry'd Fish to your Cucumbers, and being stewed, dish them up. Let your Ragout of Cucumbers be of a good Taste, and put it over your Soles. Serve them up hot for a Course or side Dish.

*Soles stuffed with Cray-fish.*

**G**UT, scrape, wash and dry your Soles well, cut off the Mouth and Tail, slit them up the Back, and bone them. Take a small Sole, bone it, put the Flesh over your Dresser with a little Parsley, green Onions cut small, and some Mushrooms, season'd with Pepper, Salt, sweet Herbs, and a little fine Spice; add some fresh Butter, three or four Yolks of Eggs, the Crum of half a French Rowl boil'd in Cream: chop them all well together, pound and stuff your Fish with them, season'd with Pepper and Salt, and a few sweet Herbs; add two or three whole green Onions: Turn your Fish, season them as before, moisten them with melted Butter, strow them slightly with Crums of Bread, and let them be done in the Oven, or in a Baking-pan with Fire under and over: being well colour'd, take them out, dish them up with your Ragout of Cray-fish over them.

You may in like manner, dish up your Soles with a Ragout of Oysters instead of Cray-

fish; or with a Ragout of Mushrooms, or a Ragout of Truffles. The way of making these Ragoûs, see in the Chapter of Ragoûts.

*Soles stuff'd with Anchovies.*

**S**TUFF the Soles, order and dress them the same way, with those directed before to be done with Craw-fish. Make a white Sauce thus, *viz.* Put some fresh Butter in a Stew-pan with a dust of Flower, season'd with Pepper, Salt, and a little Nutmeg; moisten the Pan with a little Water, and a dash of Vinegar; wash and bone a Couple of Anchovies, chop and put them in your Sauce, with a whole green Onion, and a slice of Lemon, put your Sauce over the Stove, and being thicken'd and of a good Taste, dish it up. Your Fish being done and of a good Colour, take them out, put them over your Sauce. Serve them up hot for a Course.

*Broiled Soles (A la St. Menbault.)*

**G**UT, scrape, wash and wipe them dry, cut off the Fins. Put a Quart of Milk to boil in a Stew-pan, then take a clean Stew pan, put in your Fish, with good Butter of the Bigness of a Fist, season'd with Pepper, Salt, Onions cut in slices, whole green Onions, Parsley, Bay-Leaves, sweet Basil, and fine Spice; let them boil; being done, let them cool in their own Liquor: then take them out, moisten them with Butter,



ter, strow them with fine Crums of Bread and broil them over a slow Fire: being fry'd pretty brown, dish them up with a Ramulade under them; serve them up hot.

Soles may likewise be taken off in Slices from the Bones, and done the same (*Ala St. Menboul*) being strow'd with Bread, fry'd and dish'd up in the same manner. At another time, Soles being done, take them out of their Seasoning, dip them in beaten Eggs, strow them with fine Crums of Bread, fry them to a good Colour, and take them out to drain; put a folded Napkin in your Dish, lay your Fish over it with fry'd Parsley. Serve them up hot for a Course.

*Soles dress'd with Fennel.*

**T**AKE large Soles, gut, scrape, wash and wipe them dry, chop off the Heads, and the ends of the Tails. Melt some Butter, put a little Pepper and Salt to it, turn your Fish in it. Put some green Fennel over a Gridiron, lay your Fish over it, and let them broil over a slow Fire; being done on one side, turn them. Keep in the Fire. Put a little Butter into a Stew-pan over a Stove, with a few green Onions, and Parsley chop'd small, stir it now and then, moisten it with a little Fish-Broth or Water. Your Sauce being pretty short, add a Couple of Anchovies chop'd, a few Capers and some Fennel; thicken your Sauce with your ordinary Cullis, let it be high relished,  
and

and dish it up. Take off your Soles from the Gridiron, clean them from the Fennel that sticks to them, lay them over your Sauce, serve them up hot for a Course.

*Soles dress'd with Sweet Herbs.*

**C**LEAN them well, chop off the Heads and Tails, slit them up the Back. Rub a Silver Dish or a Baking-pan with Butter, season it with Pepper, Salt, a few sweet Herbs, chop'd Parsley, and some whole green Onions, place your Fish in it, season them over and under, the same way; sprinkle them with fresh Butter, strew them with fine Crums of Bread, and put them in the Oven. When bak'd to a fine Colour, take them out, take off the Fat, serve them up hot with an Anchovy-Sauce under them, for a Course or small Dish.

*Soles dress'd with Lettuce.*

**S**TUFF your Soles, and order them the same way, with those done with Crayfish mention'd before. Take a dozen or two of the Hearts of Lettuces, and blanch them, then put them in cold Water, and squeeze the Water well out of them, tie them up in two Parcels, put them in a Stew-pan, moisten them with Broth, season'd with Pepper, Salt and a Bunch, let them stew over a slow Fire; being done, skim off the Fat, thicken your Sauce with Cullis. Let your Ragoût be of a good Taste, and dish it up. Take out your  
Soles

Soles when well colour'd, lay them over your Lettuces. Serve them up hot for a Course.

*Soles dress'd (the Dutch Way.)*

**S**CRAPE your Soles, slit them about two Inches from the Tail up to the Gills, put them in fresh Water for an Hour. Put Water over the Fire to boil, put in Parsley-Roots well scrap'd, with the Heads of your Fish cut in four, if they are large, but not parted from each other, and a good Bunch of Parsley wash'd clean; these being boil'd, take them out with the Skimmer: Then put in your Fish, the Water being high season'd with Salt, let them boil about half a Quarter of an Hour, then put your Roots and Parsley in again, for a moment before you take out your Fish, to make them take the Taste of Salt. Then put your Fish in a deep China-plate with your Parsley-Roots and the Parsley over them, fill up your Dish with the Salt Waters, your Fish were boil'd in. They commonly eat these Fish with Toast and Butter.

## C H A P. V.

*Of Lots or Barbels.**Barbels Larded and Glaz'd.*

**P**UT your Barbels in boiling Water, stir it, but take your Fish presently out again: scrape them slightly, let them be very white and well clean'd, leave the Liver untouch'd, as being the most delicate Bit in the Fish: wipe them dry, lard them with fine Bacon. Put in a Stew-pan, (set over a well lighted Stove,) a Bottle of white Wine, Onions cut in thin Slices, sweet Basil, slices of Lemon, Pepper, Salt and Cloves: as soon as the Wine boils, put in your Fish two by two; after some Boils, take them out, put in some more, to make them stiff. Put a clean Stew-pan over the Fire, big enough to hold all your Fish; put a Couple of Pounds of Veal into it, with some Ham cut into small pieces, with an Onion or two. Moisten them with Broth or Water: When the Veal is almost done, put in your Fish, let them boil gently, and let them not be too much done. Take them out dextrously to keep them from breaking. Now put your Broth over the Fire again, and when stew'd to a Jelly, put in your Fish, the larded Side downwards, let them glaze over a gentle Fire; being ready to serve up, put an Essence of Ham,

Ham, or an *Italian* Sauce in your Dish with your Fish over it.

If your Fish were not glaz'd enough, put them on again, shaking the Pan now and then, and don't leave them till done: Dish them and serve them up hot for a Course.

*Lots dress'd with Champain.*

SCALD, gut, and clean them well, take out the Gall, leave the Liver untouch'd, wipe them dry, flour and fry them in Hog's-Lard: being fry'd, put them in a Stew-pan, with a little Cullis and Gravy, let them have a Boil to get off the Fat; take them out to drain, put them again in a clean Stew-pan, with Essence of Ham, some Gravy, two Glasses of Champain, and a Roccambole chop'd small. When your Fish have stew'd a while, taste the Sauce, make it palatable, add the Juice of a Lemon, dish your Fish with their Sauce over them, serve them up hot for a Course.

*Lots dress'd with Champain the Italian Way.*

SCALD, gut, wash, and wipe them dry, leave the Liver untouch'd, flour and fry them in Hog's Lard; then put them in a clean Stew-pan, with a little Gravy and Cullis. After a Boil or two, take them out to drain. Make an *Italian* Sauce thus: Take half a Ladleful of Cullis, the same Quantity of Broth, of Gravy and of Essence of Ham, with a Clove of Garlick, sweet Basil, half a Lemon

Lemon cut in slices, a few pounded Coriander-Seeds, two Glasses of Champain and half a Glass of good Oil. Boil this Sauce well, skim off the Fat; let it be palatable, then strain it through a Silk-Strainer into a clean Stew-pan, put in your Fish, let them stew a while; when done, dish them and serve them up hot for a Course.

*Lots dress'd with Sweet-Herbs and Meat.*

**P**UT them for a Minute into hot Water, then gut and wash them, leave the Liver untouch'd. Put some Slices of Bacon into a Stew-pan, and then your Fish; season them with Pepper, Salt, sweet Herbs, fine Spice, green Onions, some slices of Lemon, Bay-Leaves, a Lump of fresh Butter, with a Couple of Glasses of Champain, lay some slices of Bacon over your Fish, put the Lid over the Stew-pan, let them stew softly with Fire under and over; then take them out, strow them with Crums of Bread, let them get a Colour in a Baking-pan cover'd, or in the Oven. Being of a good Colour, make a Romulade thus, *viz.* Put in a Stew-pan chop'd Parsley, green Onions, Shallots, a Crum of Garlick, sweet Basil, some Anchovies and Capers, a Spoonful or two of Mustard, two Spoonfuls of good Oil, the Juice of a Lemon, a little Gravy, Pepper and Salt, all well mixt together, then put in your Dish with your Fish over it. Serve them up hot for a Course.

*Lots*

*Lots (Ala Perigorde.)*

**P**UT them for a minute into hot Water, then gut and wash them well, leave the Liver untouch'd, wipe them dry, put them in a Stew-pan, with a Bottle of white Wine, a Bunch, of sweet Herbs, a little Mace, two Cloves of Garlick, a little Water, some Truffles cut in Slices, Pepper and Salt. Let your Fish be done over a quick Fire, make the Sauce short; your Fish being done, add a little Essence, with the Juice of a Lemon and some Butter. Let your Sauce be relishing, dish your Fish with the Sauce over them; serve them up hot for a Course.

*Lots en Maigre with a Spanish Sauce.*

**P**UT them for a minute into hot Water, then gut, wash and wipe them dry, leave the Liver untouch'd, strew them with Flour, fry them in drawn Butter. Being fry'd, make your Sauce thus; put a Couple of Onions cut in slices, into a Stew-pan, with half a Carrot and half a Parsnip cut in small Bits, add half a Glass of Oil: let these Roots stew a little: moisten them with Fish-Gravy, or Fish-Broth; season them with sweet Herbs, fine Spice, some Slices of Lemon, some Cloves of Garlick, a few Coriander Seeds, Cloves, and a Couple of Glasses of white Wine: Let them all boil well together, skim off the Fat carefully, thicken your Sauce with Fish-Cullis, let it be of a good Taste,  
strain

strain it off. Now put your Fish in a clean Stew-pan, with your Cullis over them: let them stew very slowly; then add a Glass of Champain, a chop'd Roccambole with the Juice of a Lemon. Being ready to serve up, dish your Fish with their Sauce over them, serve them up hot for a Course.

*Lots with a White Sauce.*

**P**UT them for a Minute into hot Water, gut, wash, and clean them well, leave the Liquor untouch'd; put them in a Stew-pan, with Onions cut small, some Sprigs of Parsley, a Bay-Leaf, sweet Basil, half a Bottle of white Wine, Pepper, Salt, Cloves, and a Lump of Butter, pour some boiling hot Water over them, let them stew slowly: Being done, put into a clean Stew-pan, with a good Lump of Butter, a dust of Flour, a dash of Vinegar, Pepper, Salt, Nutmeg and a little Water: thicken your Sauce, take out your Fish to drain, dish them with their Sauce over them, serve them up hot for a Course.

*Lots with Cullis of Cray-Fish.*

**P**UT them for a Minute into hot Water, then gut, wash, and clean them well: put them in a Stew-pan, with half a Bottle of white Wine, some Onions cut in slices, some slices of Lemon, some Sprigs of Parsley, sweet Herbs, Cloves, a good Lump of Butter, and some boiling Water to cover your Fish.



Fish. Being done, take them out to drain, dish them with a Cullis of Cray-fish over them, serve them up hot for a Course.

*Other Lots en Maigre with a Cullis of Cray-fish.*

**P**UT them for a Minute in hot Water, gut, wash, and clean them. Put a Lump of fresh Butter into a Stew-pan, with a dust of Flour, season'd with Pepper, Salt, a Lemon-Juice and a little Water. Put your Sauce over the Fire, which being thickened, add a little Cullis of Cray-fish made en Maigre, with some Cray-fish Tails; but this Cullis must not boil, for fear it should turn: your Fish being done, take them out to drain, dish them with your Cullis over them, serve them up hot for a Course.

## C H A P. VI.

### *Of Pikes.*

#### *A Pike with Oysters.*

**A**FTER the Pike is clean'd, cut it into Slices, put it into a Stew-pan, with white Wine, Parsley, green Onions, Champignons, Truffles cut small, Salt, Pepper and good Butter. Take Oysters roll'd in Flour, blanch them a little in Water, with some Verjuice-Berries; being thus blanch'd, put them in your Ragoût: when you

are ready to serve, dish it up. Let it be of a good Taste and serve it up hot for Entry.

The other Fish with Oysters are dress'd in the same manner.

*The Entry of a great Pike.*

**C**UT it in four: (put the Head into Court Bouillon) one piece into a white Sauce, another in Fillets or Ragoût, and the Tail fry'd with a Caper-Sauce. Dish all up together. You may put a little Ragoût to it made with Pikes-Liver and Carp's Melt.

*Pikes with a Sauce the German way.*

**T**AKE a Pike, clean it well: Cut it in two, and let it boil in Water, but not till it be quite done. After you have taken it out of the Water, scale it, let it be white, and put it into a Stew-pan, with white Wine, Capers cut small, Anchovies, sweet Herbs, Champignons cut small, and Truffles. Let all together simmer softly, for fear of breaking the Pike. Put a Lump of good Butter roll'd in Flour into it, with a little Parmesan, then dish it and serve it up.

*A Marinaded Pike for Entry.*

**S**UCH a Pike being well clean'd and scaled, is put into Marinade during two Hours, with Vinegar, Salt, Pepper, green Onions, and Bay-Leaves. Being afterwards flour'd, fry it: Being baked and of a good Colour,

Colour, you serve it up with a brown Sauce under it, Anchovies strain'd thro' a Sieve or Bag, with an Orange-Juice, Capers, Salt and Pepper.

*A Pike with a white Sauce.*

**A**FTER the Pike is well clean'd, boil it with Wine and Water, Salt, Pepper and a Bunch of sweet Herbs; being boil'd, take off all the Skin, and make a white Sauce as followeth. Take a Lump of good Butter, put it into a Stew-pan with a little Flour, two Anchovies cut small, a whole green Onion, a Slice of Lemon, Capers, Salt, Pepper and Nutmeg; put in a dash of Vinegar with a little Water: Being ready to serve, you stir your Sauce upon the Stove, till it be thick, and then put it over your Fish. If you will give another Colour to your white Sauce, put nothing but Cullis of Craw-fish in it, or red Cullis, or white Cullis. This Mixture is agreeable, and makes a variety in the Sauce. This Sauce, just as it is describ'd, may serve all Sorts of Fish, that are dress'd in this manner.

*A way of Roasting a Pike.*

**H**A VING scal'd and gutted your Pike, make forc'd Meat with Carp's Flesh and Melts, Flesh of Eels, Pikes, Tench and sweet Herbs, all cut small, together with Champignons, Truffles, and Heads of Asparagus; put some yolks of Eggs hard boil'd to it.

Season well the whole with Salt, Pepper, sweet Herbs, and moisten the forc'd Meat with white Wine, put into it little bits of fresh Butter: After that stuff the Body of the Pike with the forc'd Meat, and sew it up; then put it on the Spit wrap'd up in a Paper greas'd with good Butter, sprinkle it with white Wine and good Butter, and when it is almost done, take off the Paper to brown it, and serve it up with a sharp Sauce made thus. Take Anchovies and Capers with a thin Cullis, the Juice of two Lemons, Pepper, and Salt, which you heat all together, and put it into a Dish, with your Pike upon it.

*Pike with Gravy for Entry.*

**R**AISE the Skin, lard it with thin Bacon; this done, put into it a Farce as here before, and wrap it up in Paper dawb'd with Butter. Spit, and besprinkle it with white Wine, Butter, Salt and Pepper: it being roasted, put an *Italian* Sauce under it, garnish it with Sweet-Breads of Veal larded, and serve it up hot for Entry.

*Pikes Robert Sauce.*

**S**CALE and gut your Pikes, slit and cut them in four; slice them on the back, and put them into a Marinade with Pepper, Salt, Onions, Slices of Lemon, Basil, Bay-Leaves and Vinegar. An hour after take your Pikes out of their Marinade, put them  
upon

upon a clean Linen-Cloth to dry, then flour and fry them: Afterwards make a Robert-Sauce; putting a bit of Butter into a Stew-pan, over the Stove: some Onions, cut into Dice, being fry'd in your Stew-pan, till they are a little Brownish, then moisten them with Gravey or Fish-Broth. Being done, you skim off the Fat and thicken it with good Cullis: Put your Pikes a boiling softly upon hot Cinders: When ready to serve, dish up your Pikes neatly, and before you put your Sauce over them, set them a little upon the Fire again, putting a little Mustard with a Dash of Vinegar to it. Let it be relishing, pour the Sauce over your Pikes, and serve them up hot. Those that have no Conveniency to make Cullis, may use a little Flour, at the time the Onions are almost brown before they moisten them, so that the Flour may have a little time to be done.

*N. B.* The abovemention'd Marinade may serve for all Fresh-Water Fish to fry.

*Pikes glaz'd.*

**T**AKE what number you think fit, according to the bigness of your Dish, which a large one will fill; then scale, gut, wash and wipe it well, raise the Skin on one side, and lard it with thin Bacon; being larded take an oval Stew-pan, garnish it with Slices of Veal and Ham, some Onions, sweet Herbs, a Bottle of white Wine, a spoonful

of Broth with a Lemon cut into Slices. Take a Napkin, wrap your Pike in it, and put it into the Stew-pan. When its Flesh is half done, take it out, strain your Broth through a Sieve, and put it again into the same Stew-pan, and so let it boil till it turns to a Caramel; then put your Pike into it, on the larded side, and over hot Cinders, till you be ready to serve up. Being ready to serve, and if it is not glaz'd enough, put the Sauce-pan upon the Stove again, stirring it sometimes; when it is done as it should be, put some Cullis of Ham into the Dish you serve it up in; take up your Pike as gently as you can, and put it upon the Cullis of Ham, and serve it up hot for a great Entry. At another time, instead of putting it in the Stew-pan, you need but make forc'd Meat, to be put into the Pike's Belly, and into a large Dish with Slices of Bacon, season'd with Salt, Pepper, Onions, sweet Herbs, together with a Bottle of white Wine, and so let it be baked. Then take it out, drain it, dish it up with Cullis of Ham over it, and the Juice of a Lemon, and so serve it up hot.

*A Pike in Fricando's.*

**T**AKE a large Pike: being scal'd, gutted, and wash'd, cut it in large pieces the Length of a Hand, and wipe it well; afterwards split it in two up the Belly: take out the Bone and lard it with fine Bacon: Being

Being larded, boil it in Wine thus; take a Bottle of white Wine, put it into a Stew-pan, with a little Salt, Pepper, green Onions, Parsley, sweet Herbs and Cloves, and as soon as it boils, put in one or two of the pieces, if the Stew-pan will hold them, and after it has had two or three Boils, take it off; do the same Work over again, with all your other large Pieces. This being done, drain them; and take two pound of Veal, together with some Slices of Ham, Onions stuck with Cloves, cut in Dice; put all together over the Fire with Broth, and when half done, put in your large Pieces, but take care they be not over done: then take them out, drain them, and strain your Broth; this done, put it into the Stew-pan again, make a short Sauce, till it turns to Caramel: as soon as the Sauce is short enough, put in your large Pieces of Pikes, then put them upon hot Cinders, that they may glaze softly; being thus order'd and ready to be serv'd, put into your Dish a Sauce after the *Italian* or *Roman* fashion, and your large Pieces over it, and serve them up hot for a great Entry.

*Forc'd Pikes.*

**T**HEY must be scal'd, and the back Bone taken out, but Head and Tails to hang on the Skin; take the Flesh, with a slice of Eel or Carp; put to it a few Champignons, green Onions and Parsley; season it with

Salt, Pepper, fine Spice and sweet Herbs, cut them all small together; this done, pound it in a Mortar, and put a good Lump of Butter into it, adding Crums of Bread the bigness of an Egg, being first soak'd in Milk or Cream, and softly boil'd upon a Stove: this you put into your forc'd Meat with four Yolks of Eggs; mix all well together in the Mortar. Afterwards stuff your Pikes with it and sew them up. Take a Stew-pan, put Slices of Onions into it, with Basilic, Bay-leaves, Slices of Lemons, and place your Pikes in it. At last season them with Onions, Parsley, Salt, Pepper, Cloves and sweet Herbs, moisten them with Fish-broth or other Broth, and a Bottle of white Wine, and let them stew gently over a slow Fire, lest they should break. Then make a Ragoût with some Champignons, Craw-fish-Tails, Truffles, Heads of Asparagus in their Season and Bottoms of Artichocks; put your Champignons into a Stew-pan, with a little fresh Butter, moisten them with Fish-Broth, and thicken the Sauce with a good Cullis made of Craw-fish or other Fish. When your Ragoût is done, is well tasted, and that you are ready to serve, draw your Pikes out of their Liquor, and put them in a Dish to drain. After that, put them into the Dish you design to serve them in, with the Ragoût over them; the whole must be serv'd up hot. Observe, that when you make use of Heads of Asparagus, which must



be whiten'd, you put them into your Ragoût but a moment before serving, to prevent their being done too much.

*N. B.* Stuff'd Carps in Ragoût, and Trouts are done in the same manner. These sorts of Fish, as Pikes, Carps, Tenches, and Trouts being stuff'd as above, rub them with good Butter melted, and lay them in a Silver Dish or Baking-pan, with some Slices of Onions under them, whole green Onions, with a little Parsley cut small, putting a little melted Butter over them; do them handsomely with Crums of Bread, Spices, &c. then you send them to the Oven to get a good Colour: you may serve them up with an Italian Sauce.

*Pikes bak'd and dress'd in a Stew-pan.*

**S**CALE the Pikes, lard them with Eel, put them over the Fire with Butter, white Wine, Verjuice, Salt, Pepper, Nutmeg, Cloves, a Bunch of sweet Herbs, Bay-leaves, Basilic and green Lemon. When they are done, make a Ragoût with Champignons; put these into a Stew-pan, with a little good fresh Butter which you moisten with Fish-Broth or Gravy: thicken it afterwards with Cullis, that the whole may be well tasted; and when you are ready to serve, take the Pikes out, drain them, and place them in a Dish; put the Ragoût over them, and serve them up hot.

*Fry'd*

*Fry'd Pikes with Anchovy-Sauce.*

**O**PEN your Pikes in the Belly, and slice them on the Back; put them to Marinade with Vinegar, Salt, Pepper, green Onions and Bay-leaves, flour them when you fry them. For Sauce, melt Anchovies with brown Butter; and having strain'd it thro' a Sieve, add to it Orange-Juice, Capers and white Pepper.

*A Roasted Pike.*

**S**CALE it, slice it on the Back slightly, lard it with middling Slices of Eel; season with Salt, Pepper, Nutmeg, green Onions and sweet Herbs. Put it on the Spit the long way, and as it is a doing, put Butter over it, with white Wine, Vinegar and green Lemon-Juice. Being done, melt some Anchovies in the Sauce, and strain it through a Sieve; with a little Cullis: add Oysters just blanch'd to it, with Capers and white Pepper, and serve it up. Those that have no Cullis may use a little Flour brown'd.

*A Pike the Polish Way.*

**T**AKE a live Pike, and an hour before serving up, scale it to make it very white. To this purpose, take a sharp Knife with which you split the Pike in two, wipe them well and cut them into small Pieces as big as a Hand; then lay them upon the Dresser, cover them with Salt, put water  
over

over the Fire, cut some Parsley-roots into Fillets, and Parsley cut small, with some Champignons. After that strow your Salt well over your Pieces of Pikes, place them in a Stew-pan, put a Crum of Mace into it with your Parsley-roots, Parsley cut small and Champignons; put a brisk Fire in the Stove; put your Stew-pan over it, and fill it with boiling hot Water; let it be upon the Fire till it is almost boil'd away: put into it a good Lump of Butter, the bignets of a Fist, divided into several small Bits, and give it a taste. If it is not palatable enough, place your Pike piece by piece in the Dish and put over it the Parsley-roots with the Sauce, and serve it up hot for Entry. Observe that it must be boil'd with a quick Fire.

*A Pike dress'd the Polish Way with Saffron.*

**T**AKE a Pike, clean it thoroughly as before, cut and salt it. Put it into a Stew-pan with Parsley-Roots and Mace: Put it upon the Fire, as before, with a Lump of Butter. Take Onions peel'd, cut them into Slices, put them into the Stew-pan, and let them be done: then strain them through a Sieve, and make the Sauce pretty thick like Cullis. Your Pike being boil'd pretty short, put some of this Onion Cullis in it, as much as you think fit: take a third part of a Tea-Spoonful of pounded Saffron, which must be mixt with a little warm  
Water,

Water, in some Porringer or other Vessel, only to have it well soak'd, and put some into the Pike, and serve it hot for Entry.

*A Pike the Polish way with Lemon.*

**T**AKE a Pike, clean it as above, cut and salt it in the same manner; put it immediately over the Fire with Water, (in the same manner directed before) with Parsley-Roots, pickled Cucumbers and Lemons cut into Slices. These sorts of Lemons are scarce in some Countries; they come from *Poland* pickled. This Entry must be thickened with Cullis of Onions mention'd before: let it be relishing. This Entry of Pikes is very good, and is much used at King *Stanislaus's* Court. It is serv'd up hot.

*Another Polish way of dressing Pike with a Blue-Grey Sauce.*

**T**AKE a large Pike, gut it, slit it in two, and cut them into Pieces five Inches long, then place them in a large Dish, and salt them with a great deal of coarse Salt: Boil a Bottle of Vinegar and pour it gently over your Pike, put more Salt to it: Put water into a large Vessel that will hold the Pike; and when your Water boils, put in your Pike with all the Salt together, that it may take the Taste. Take about a Quarter of a pound of Anchovies, wash them, take out the Bones, and cut them very small; then take a pound of good fresh Butter, and  
put

put it in the Stew-pan with the Anchovies, some Corns of white Pepper, Nutmeg and Mace. Take out your Pike, drain it, dish it up with your Sauce over it, and serve it hot for Entry.

*A Pike dress'd another Way.*

**T**AKE a Pike, scale, gut and wash it well; this done, wipe it, cut it in two, slit the Head in two, without parting it from the Body. Take a Stew-pan, put a good Lump of Butter into it, then put in your Pike season'd with Salt, Pepper, sweet Herbs, and fine Spice, put the Head over the Stove to melt the Butter, so that it may get a Taste; then strow Crums of Bread over it, and broil it; then prepare a Robert Sauce made with Onions thus. Take half a dozen Onions, cut them in Slices or Dice; take a Stew-pan, put a good Lump of Butter into it with your Onions at the same time, and let it stew slowly; cover it, and stir it now and then: when the Onions are colour'd, drain off the Butter, and strow a little Flour over them, moisten them with Gravy en Maigre and let them stew softly: when they are done as they should be, and your Heads are well broiled and ready to be served up, place your Ragoût with Onions in the Dish you serve it in, and put your Pike's-Heads upon it, and serve it up hot for Entry.

If the Pike is but small, you may join Head and Tail together, unless you have

a mind to make another Entry, with the Tail, in boiling it in Court Bouillon. Being thus done, serve it up with a Cullis according to the Italian Fashion; or else marinate it, fry it, and serve it up with Robert Sauce, as above; or else dress'd dry, putting in the Bottom of the Dish forc'd Meat made of Pike with the Fillets of Pike over it, and putting over it likewise a little Cullis, either fat or Maigre, with some Crums of Bread and Parmesan: Colour it in the Oven, and serve it up hot for Entry.

*A Pike Civita Vecchia Fashion.*

**T**AKE a Pike coming out of the Water, scale it well, and let it be as white as possible; split it and wash it well; then cut it into pieces the bigness of a Hand, and slice them upon the back, put them flat upon the Dresser, corn them with some handfuls of coarse Salt, Parsley cut small, Parsley-Roots cut in Fillets, some Mushrooms pound-ed, and Truffles cut small; take off the Salt from your Pike by shaking it, place it in the Stew-pan with the Liver, put in your Parsley thus cut small, with the Roots in Fillets, the Truffles, Mushrooms and Mace, a bit of Butter, and a little beaten Pepper; then light a good Fire in the Stove, put your Stew-pan over it with your Pike, moisten it with hot Water, and force it to a short Sauce. When 'tis done, so as that there remains but very little Sauce, put in a little  
Butter

Butter roll'd in Flour, to thicken the Sauce, and two Cloves of Garlick cut very small with a Lemon Juice: Let it be palatable, and pretty high season'd, and serve it up hot for Entry.

*A Pike the Dutch Way.*

**T**AKE a Pike, scale and wash it well; put an Oval Stew-pan over the Fire with Water and Salt; when the Water boils, put in your Pike, make a Sauce with good Butter, an Anchovy cut small, season'd with Salt, Pepper, Nutmeg, a dash of Vinegar, a little dust of Flour, and a little Water or else Gravy; thicken your Sauce, and take up your Pike, drain and dish it up. Put your Sauce over it, and serve it up hot for Entry.

*A Pike in Court Bouillon or dry.*

**P**UT your Pike in a Dish, put Salt upon it with boiling Vinegar. Then boil white Wine with Verjuice, Salt, Pepper, Cloves, Nutmeg, Bay-leaves, Onions, and green Lemons or Oranges. Put it upon a quick Fire, and when it boils put in your Pike wrapt up in a Napkin with the Seasoning mentioned before, such as Sweet Herbs, Onions, Lemons, Bay-leaves, Salt, Pepper, Cloves, together with a good Lump of Butter in the Belly of your Pike. Being done, serve it up upon a clean Napkin, for a Dish of roasted Fish, garnish'd with Parsley.

It may likewise be dress'd with a white Sauce, or Parsley Sauce over it when you scale it first. All sorts of Pikes either big or small may be dress'd in the same manner.

*Bream*

**I**S a fresh Water Fish; 'tis eaten either broil'd or fry'd. The way of Dressing it is thus: Scale and gut it, then slice it upon the back, soak it in melted Butter, season'd with Pepper and Salt, and put it upon the Gridiron, putting now and then melted Butter over it, till it is enough; then make a brown Sauce with green Onions, Capers, Anchovies, putting it into a Sauce-pan with a Lump of Butter: Moisten it with Gravy, and thicken the Sauce with your Cullis, which you put over your Fish. Let it be well season'd and palatable. The Anchovy must not be put in till your Fish is ready to be served up.

You may also serve it with a white Sauce, or with a Sauce made with Sorrel.



## C H A P. VII.

*Of Lampreys and Eels.**Lampreys with a Sweet Sauce.*

**S**KIN your Lampreys, cut them in Bits; blanch them in Butter, with a dust of fine Flour: put in some red Wine, a little Sugar, Cinnamon, Salt, Pepper, and a bit of green Lemon. Your Lampreys being done, put in their Blood, (which you had laid by,) let them stew a little longer; and your Ragoût being done, dish it up, serve it up hot for a first Course:

*Broil'd Lampreys.*

**Y**OUR Lampreys being skin'd and cut in Bits, you'll melt a little Butter, and put in it some Parsley cut small, Chibbol, and sweet Herbs, some Salt, Pepper, and then your Bits of Lampreys; stir them all together in the Stew-pan: Then take out the Bits and strow them with Crums of Bread, and broil them over a slow Fire. Serve them with a brown Sauce, made with a Bit of Butter, and a dust of flour brown'd in a Stew-pan, add a little Chibbol, Parsley cut small, some Capers, an Anchovy, some Salt and Pepper; moisten the Pan with Fish-Broth, and thicken it with Cullis of Cray-fish or other Cullis. Then let your Sauce

be good and high relished. Dish it up with your Lampreys; you must serve it hot for a dainty Dish.

Your Lampreys may likewise be serv'd up with a sweet Sauce made with Vinegar or Wine, and a Bit of Sugar, a stick of Cinnamon, a Bay-leaf boil'd all together; being done, take out the Cinnamon and the Bay-leaf. Dish up the Sauce with your Lampreys as before, and serve it up hot for a dainty Dish.

Broil'd Lampreys are also serv'd up with Oil thus: Mix some Oil and Vinegar together with Pepper and Salt, a little Mustard, an Anchovy, Parsley and Capers cut small: then put them in a Saucer, placed in the middle of your Dish with your Lampreys: serve it up hot for a Course.

*Lampreys the Portuguese Way.*

**Y**OUR Lampreys being scalded and clean'd, as they do Tenches, cut them lengthwise, place them in a Stew-pan with some red Wine and a Lemon slic'd, a Bunch of sweet Herbs, a Bit of Sugar, a spoonful of Oil, a Lump of Butter, some Nutmeg, Pepper and Salt. Then boil the whole on a brisk Fire; put in some Onions, Garlic, and Parsley cut small. When you are ready to serve up, take out the Bunch of Herbs, put a great deal of Juice in your Ragoût.

*(A Matelot) with several sorts of Fish the Portugese Way.*

**T**HIS Matelot is to be made in the same manner with the last Ragoût, with the Addition only of some Leeks to your Fish. This (*Matelot*) is never used with Butter, and Flour brown'd. Leave your Fish whole.

*Roasted Eels.*

**T**AKE some fine Eels, skin, gut, wash and cut them in pieces, the length of three Fingers. Then melt some Butter in a Stew-pan, and put in your pieces, seasoning them with Salt, Pepper, Rocambole, sweet Herbs, and fine Spice; then take Crusts of Bread of the bigness of your pieces: all which you put upon a Skewer with a Crust of Bread and a piece of Eel, alternatively till all is Skewered; then tie the Skewer to a Spit, and baste it with Butter. Your Eels being done and taken off from the Skewers, dish them up with a Cullis, or a high relish'd-Sauce, and serve them up hot for a Course.

*Eels (à la St. Menehoult.)*

**T**AKE some of the finest Eels you can get, skin, gut, wash and cut them in pieces six Inches long, which must be sliced; put Butter in a Stew-pan, with Slices of Onions, sweet Basil, Thyme, Fennel, Bay-leaves, your pieces of Eels, some Salt, Pepper,

per, Cloves of Garlick, half a Bottle of white Wine, and a little Water. Let the whole stew slowly, taking care not to boil them too much: when enough, take them out, strow them with Crums of Bread, and broil them; put a Remoulade in your Dish with your Eels over it, serve them up hot. When you take the Eels out of the Pan, you may dip them in some beaten Eggs, and then throw some crum'd Bread over them to be fry'd, and serve them up hot with Parsley fry'd.

*Eels after the Bavarian Way.*

**P**REPARE your Eels as those before, rip them up the Belly, and take out the Bones, cut them cross in two. You must at least have two Eels for a Dish. Then take a Bit of a Calf's Cawl, spread it on your Dresser, and put half an Eel seasoned with Salt in it, with Pepper, and fine Spice, Parsley cut small, Mushrooms, Truffles, if you have any, Artichoke-Bottoms, Crayfish-Tails, Ham, a little Rocambole, Butter, and scrap'd Bacon: and over this Stuffing, rowl up your Eel, wrap it up in your Cawl, and tie both ends to hinder it from breaking. The other halves must be done the same way. Rolls of Eels being ready, tie them to a Skewer, with Bacon and Paper round, and tie the Skewer to the Spit; when they are almost roasted, take off the Bacon and Paper, to get a Colour. You may throw

Crums

Crums of Bread over them, and put no Bacon or Ham to them, but Butter only. Your Rolls of Eels being done, dish them up, with an Effence of Ham or a Cray-fish-Cullis. Serve them up hot for a first Course.

*Eels in Fricando's.*

**Y**OUR Eels being prepar'd as before, and cut in pieces of four or five Inches long, rip them up, taking out the great Bone, and larding them with fine Bacon. Then put a Bottle of white Wine in a Stew-pan, with Salt and Pepper, and some Slices of Onions: and when the Wine boils, put in it two or three Slices of Eels at a time, and let them take some Boils. Take another Stew-pan, put a pound of a Fillet of Veal in it, with some Ham and an Onion cut in small Bits, moisten the Pan with some Broth and set it on the Fire. The Veal being done, strain off the Broth and put it again into the Stew-pan, that it may turn to Jelly. Afterwards place your Bits of Eels in the Jelly, the larded side downwards, cover your Stew-pan, put it on hot Cinders for the more easy glazing your Eels. Being ready, put an Italian Sauce, or an Effence of Ham in your Dish, then place your Bits of Eels in it, then serve them up hot for a first Course.

*Stuff'd Eels.*

**Y**OU may stuff them upon the Bone, like a white Pudding. First make a Stuffing with the Flesh of your Eels, pound it well, then put some Cream into a Mortar with Crums of Bread, a little Parsley and Chibbol, some Mushrooms and Truffles. Your Stuffing, being well seasoned and relishing, put it round the Bone, strow it with Crums of Bread, and put it in a Baking-pan, and let it bake in the Oven till it be well colour'd.

*Eels with a white Sauce.*

**Y**OUR Eels being skin'd, cut them into pieces, which you blanch in boiling Water, and drain them. Then put them in a Stew-pan. with Butter and a Bunch of Mushrooms; then toss up the Pan, strow it with Flour, moisten it with white Wine and Water, season'd with Pepper, and Spice. Being almost done, add to it Artichoke-bottoms, and Asparagus (if in Season,) thicken your Ragoût with Eggs and a Lemon juice, let it be relishing, then serve it up hot.

*Eels with a brown Sauce.*

**Y**OUR Eels being cut in pieces, put them in a Stew-pan with Butter, Flour, Fish-Gravy, Mushrooms, a Bunch of Chibbol, Parsley, and sweet Herbs, seasoned with Salt and Pepper, and let the whole boil toge-

together with white Wine : your Ragoût being done, put the Juice of a Lemon into it, and serve it up hot.

*Fry'd Eels.*

**S**KIN and Bone your Eels; cut them in Slices, and marinate them for two Hours in Vinegar, Salt, Pepper, Bay-leaves and Chibbols; then fry them in drawn Butter, and serve them up with fry'd Parsley.

*Broil'd Eels.*

**A**FTER they are skin'd, cut in pieces, and sliced on the sides, then marinate them a little in melted Butter, some few sweet Herbs, Parsley, Chibbols, Pepper, and Salt : then warm them a little and stir them well. Then take out one piece after another, strow them with Crums of Bread, broil them upon a slow Fire, to get a fine Colour. Then make a small Sauce, with Chibbols, Parsley and Capers; and then put your Sauce in a Dish, and the Eels over it. It is also serv'd up with a green Sauce, made thus : Pound some Sorrel, squeezing out the Juice, cut an Onion very small, which you tofs up in melted Butter in a Stew-pan, with Capers cut small, and your Juice of Sorrel, an Orange Juice, and some Pepper and Salt, serve it hot for a Course.

It is also serv'd up with the Robert Sauce, or with a Butter Sauce.

*Eels (en Ballet.)*

**M**INCE the Flesh of Eels and Carps, season it with Salt, Pepper and fine Spice; cut the Flesh of other Eels in Slices; then spread these Eels-skins on a Dresser: make over them a laying of minced Fish, and then a laying of your Slices; which you must repeat till the Skins are fill'd. After which you'll wrap up your Skins in a Linen Cloth, and boil them in half Water and half red Wine, seasoned with Cloves, Bay-leaves and Pepper. When these Eels grow cold in their Liquor, serve them up, cut in Slices, for a dainty Dish, rather than for a Course.

## C H A P. VIII.

*Of Entrys of Quavivers.**Quavivers Fried.*

**G**UT the Quavivers, wash and wipe them, slice them upon the back, put Flour to them, and fry them in clarified Butter; when fry'd and well colour'd, take them off and let them be drained, then Dish them up, and garnish them with fry'd Parsley, and serve them up hot for a Dish of Roasted Fish.



*Quavivers with Capers.*

**F**RY the Quavivers in the same manner as above; Make your Sauce thus: Take Butter of the bignels of two Wallnuts, which you put in a Stew-pan over the Stove: when melted, put in a little Flour and stir it; when 'tis Brown, put a few green Onions into it, with Champignons cut small. Moisten it with a little Fish-Broth season'd with Salt and Pepper, and let your Vivers stew softly in it; when stewed to a short Sauce, take them out of the Stew-pan, and Dish them up, put a few Capers into the Sauce, and thicken it with Cullis of Crawfish; let the Sauce be well tasted, put it over your Vivers, and serve them up hot.

*Quavivers with Cucumbers.*

**F**RY your Quavivers in the same manner as before, and when they are fry'd and of a good Colour, make a Ragoût of Cucumbers in this manner: peel three or four Cucumbers, cut them into two, take out the Seeds, cut them in Slices, and put them to marinate with Pepper, Salt, Vinegar and an Onion cut into Slices; this done, squeeze them through a Linen Cloth; put a Lump of Butter into a Stew-pan over the Stove: when melted, put in your Cucumbers, and make them brown: then strow some Flour over them, and moisten them with Fish-Broth, then let them boil over a  
small

small Fire; and when done, take off the Fat, and thicken the Ragoût with a brown Cullis: set your Viviers a boiling softly in the Stew-pan with the Cucumbers, then take them out and dish them up. Let your Ragout be well tasted, and put it over your Viviers, and serve them up hot.

*Quavivers with Lettuce.*

**G**UT and wash your Quavivers, and wipe them between two Linen Cloths, and slice them upon the back: Melt a little Butter, and put a little Salt to it; rub your Viviers with the Butter, and put them upon the Gridiron to broil with a slow Fire; when broiled, take the Hearts of a dozen of Lettuces, and blanch them in Water; this being done, take them out and put them in cold Water, after that squeeze them one by one; put some Butter of the Bigness of an Egg into a Stew-pan over a Stove, when the Butter is melted, put a little Flour in it, and keep it always stirring; when it is brown, moisten the Ragoût with Fish-Broth, season it with Salt, Pepper, and a Bunch of Sweet Herbs, then put in your Lettuces, and let them stew gently over a slow Fire; when done, take off the Fat, and thicken the Ragoût with Cullis of Craw-fish; let your Ragoût be well tasted, and dish it up. The Quavivers being broil'd and of a good Colour, take them up, and place them upon the Ragoût of Lettuces, and serve them up hot.

*Quavivers with Truffles.*

**B**ROIL your Quavivers in the same manner as those with Lettuces; make a Ragoût with Truffles: The Quavivers being broiled and well colour'd, dish them up, put your Ragoût with Truffles over them, and serve them up hot.

The Quavivers with Mushrooms and the Vivers with Champignons are dress'd in the same manner as those with Truffles. Make the Ragoût in this manner: Take some Truffles, and peel and wash them very clean, cut them in Slices, and put them in a Stew-pan; put half a Ladleful of Gravy, and as much of Cullis into it, with a Glassful of Champain, a Bunch of Sweet Herbs, Lemon Slices, a little beaten Pepper, a Clove of Garlick. Put your Stew-pan over the Fire, and let it boil; being done, take off the Fat, and take out the Clove of Garlick, and put in the Juice of an Orange, let it be palatable. Your Vivers being broiled, Dish them up, and put your Ragoût with Truffles over them, and serve them up hot for Entry.

*Quavivers with Anchovy-Sauce.*

**T**AKE some Quavivers, gut, wash and wipe them, and slice them on the back, rub them with a little melted Butter, Pepper and Salt, and broil them, turning them now and then to get a good Colour, and take care to keep up the Fire; make a  
Sauce

Sauce in this manner: Take as much fresh Butter as is necessary, and put it in a Stew-pan with a little Flour, a couple of Anchovies, which must be washed, and the Bones taken out, a whole green Onion, seasoned with Pepper, Salt, and Nutmeg; moisten them with a little Water, a dash of Vinegar, and stir the Pan over the Fire. When it is pretty well thicken'd, dish up your Quavivers; see the Sauce be palatable, and put it over your Vivers, and serve them up hot.

*Quavivers with Cullis of Craw-fish.*

**B**ROIL your Quavivers in the same manner directed before; make a small white Sauce in this manner; put fresh Butter in a Stew pan, as much as is necessary, a little Flower, an Anchovy, which must be wash'd, and the Bones taken out, a whole green Onion, and a few Capers, seasoned with Salt, Pepper and Nutmeg, and moisten them with a little Water and Vinegar; stir your Sauce upon the Stove with a Spoon, and being thicken'd, put in a little Cullis of Craw-fish, as much as is necessary, to have it of the Colour; taste your Cullis, and let it be well relished, dish up your Quavivers, and pour over them the white Sauce of Craw-fish-Cullis, and serve them up hot.

*Quavivers with Oysters.*

**T**AKE some Quavivers, gut, wash and wipe them; place them in a Stew-pan and season them with Salt, Pepper, fine Spices, a couple of Onions, and a Bunch of Sweet Herbs, a Bay-Leaf, and Slices of Lemon, moisten'd with half a Bottle of white Wine, a little Fish-broth, and Butter, and set them upon the Fire till they are done; let them be well moistened and of a good taste: being done, take them off, and dish them up: being well drained, have a Ragoût ready made with Oysters, and let it be well tasted, then pour it over your Vivers, and serve them up hot.

*N. B.* The way of making the Ragoût with Oysters, will be found in the Chapter of Ragoûts. They serve up these Vivers, when boiled, after this manner, with a Ragoût of Melts over them. The way of making the Ragoût of Melts will be found in the Chapter of Ragoûts. They likewise serve up these boil'd Vivers with a minced Sauce over them.

*Quavivers with Craw-fish.*

**B**OIL your Quavivers the same way as those with Oysters mentioned before: being done, take them out, drain and dish them up; pour over them a Ragoût made with Craw-fish-Tails, let it be well tasted, and serve them up hot. The way of making the

the Ragoût with Craw-fish will be found in the Chapter of Ragoûts.

These broiled Vivers are serv'd up with these same Ragoûts over them, *viz.* Oysters, Melts, or Craw-fish.

*Quavivers with Muscles.*

**B**OIL your Quavivers the same way as those with Oysters mentioned before: when done, take them out, drain them, and dish them up; pour a Ragoût made with Muscles over them, let it be of a good taste. The way of making the Ragoût with Muscles will be found in the Chapter of Ragoûts.

*Quavivers with Champain.*

**T**AKE Quavivers, gut, wash and wipe them; cut off the Heads and the Ends of the Tails, cut them in two, place them in a Stew-pan, season them with Salt, Pepper, a little fine Spice, a Bay-Leaf, an Onion and a Bunch of Sweet Herbs, put some Champignons and Mushrooms to them; boil half a Bottle of Champain, and after that put it into the Stew-pan, where the Vivers are, and set them over a Stove: when half boil'd to a short Sauce, put in a bit of good Butter, and let them be thoroughly done; when they are boil'd to a short Sauce, thicken them with Cullis of Craw-fish, or some other Cullis. Let them be well tasted, and dish them up, take out the Onion, the Bunch, and the

Bay-Leaf, pour your Cullis over them, and serve them up hot.

*Quavivers with a white Fricassy.*

**T**AKE some Quavivers, gut, wash and wipe them, cut them into pieces: take a Stew-pan, put a Lump of fresh Butter into it, then put it on the Stove with a quick Fire under it. The Butter being melted, put in your Vivers, with Champignons, Mushrooms and some Truffles, (if you have any,) season'd with Salt, Pepper, and a Bunch; put in all together with a little Flour, take care the Liquor do's not stick to the Stew-pan; moisten it a little with Fish-broth, and with the white Wine you have boil'd before, and let it boil upon a slow Fire: being done, thicken it with three or four yolks of Eggs mixt with Lemon-Juice, and a little Parsley cut small: the Fricassy being boil'd short enough, put in the Eggs and Parsley, Lemon-Juice, and keep the Pan stirring upon the Stove, till it be thicken'd, taking care it does not turn; see it be of a good taste, then dish and serve it up hot.

*Quavivers in Fillets.*

**T**HE Quavivers being fry'd or broil'd, cut off the Heads and the Ends of the Tail: open them, take out the Bone and cut them in four; lay them handsomly in a Dish, and put a Ragoût over them, such as you think proper.

Those;

Those, that are broil'd must be dress'd with an Anchovy-Sauce, or else a Cullis of Craw fish. the same way with the Vivers dress'd with an Anchovy Sauce, or Cullis of Craw-fish.

*Quavivers forc'd.*

**T**AKE some Quavivers, gut, wash, and wipe them; make a small quantity of forc'd Ingredients in this manner: take a Viver, take out the Bone, put the Flesh upon the Dresser, with Champignons, a little Parsley, and green Onions cut small, season'd with Salt, Pepper, and a little Nutmeg; mince them all together, and put in as much fresh Butter as is necessary, with a couple of Yolks of raw Eggs, a few Crums of Bread soak'd in Cream; mince them well all together, when minced, stuff the Viver's Gills with them, and place them in a Stew-pan; seasoning them over and under with Slices of Onions, sweet Herbs, Butter, Salt, Pepper, Cloves, half a Bottle of white Wine, and a Ladle of Broth. Let them stew slowly, when they are relishing, take them out, drain them, and dish them up, pouring over them a Ragoût of Mushrooms, or green Truffles, or some other Ragoût, and serve them up hot.

*Fry'd*



*Fry'd Fillets of Quavivers with Orange-Juice.*

**G**UT your Quavivers, wash, and wipe them, then cut off the Heads and Ends of the Tails, then split them and take out the Bones; cut them in four, and put them to marinate with Vinegar, Salt, Pepper, some Onions cut in Slices and Bay-Leaves; when they are marinated, take the Fillets out of the Marinade, and wipe them dry upon a Cloth; afterwards put Flour upon them, and fry them in drawn Butter; when fry'd and well colour'd, take them up, and drain them, then dish them up garnish'd with fry'd Parsley, and serve them up hot.

*Quavivers roasted.*

**T**AKE your Quavivers, gut, wash and dry them, take some Slices of an Eel, and lard your Quavivers with it, together with Anchovies; put a Skewer through every Quaviver, and tie them to the Spit; make a Marinade, and put it nicely into the Dripping-pan, thus: Put in Vinegar, with half a Glass of Fish-Broth, some whole green Onions, others cut in Slices, some Slices of Lemon, Salt and Pepper. Baste them continually with the Marinade whilst they are roasting, then make a minced Sauce thus; cut small a green Truffle, a couple of Champignons and a little green Onion, each by itself upon a

Plate, put a little Butter in a Stew-pan over the Stove; when melted, put in a little Flour and stir it, when 'tis brown, put in your small sliced green Onion, and then your Champignons and Truffles, give them all together two or three Tosses, moisten them with a little Fish-Broth, and let them boil softly over a slow Fire, season'd with Salt and Pepper. When they are boil'd short enough, put in Capers with an Anchovy, and thicken the Sauce with Cullis, let it be relishing, take the Quavivers off of the Spit, and dish them up, pouring the Sauce over them, and serve them up hot.

*Quavivers Larded and Glaz'd.*

**T**AKE some Quavivers, gut, and wash them, then lard them with fine Bacon; afterwards put a Stew-pan over the Fire with a Bottle of Wine season'd with Salt, Parsley, green Onions, sweet Herbs, Slices of Lemon, and Onion, and when your Wine boils, put in your Quavivers; give them two or three boils to stiffen them; afterwards take them out, then put some small pieces of Veal into a Stew-pan, with some Slices of Ham, an Onion cut in four, and moisten it with Broth; put it over the Fire, and when your Veal is done, put in your Quavivers immediately after, in order to give them a relish: then take them out and drain them, strain the Broth through a Sieve into the Stew-pan, which must be large enough to

glaze your Vivers; then put the Stew-pan over the Fire, and let it boil to a short Sauce, till it turns to Caramel: when they are well glaz'd, put in your Quavivers, cover them, and put them over hot Cinders. Your Quavivers being glaz'd, and ready to be serv'd up, put Essence of Ham in the Dish, or a Sauce after the *Italian* Way, and your Quavivers over it, and serve them up hot for Entry.

*Quavivers with Larded Fillets.*

**T**AKE the biggest Quavivers you can get, gut and wash them, then split them up the Belly, and take out the Bones, let them be in two pieces, then lard them with fine Bacon; being larded, put a Stew-pan over the Fire, put a Bottle of white Wine into it; season it with Parsley, green Onions in branches, Slices of Onion and Lemon, Basilic, Thyme and Bay-leaves, with a little Salt, and when it boils, put in your Fricandos of Quavivers, and let them have two Boils; then take them off, and drain them: lay in a Stew-pan some pieces of Veal, some Slices of Ham, an Onion cut in Slices, moisten it with Broth, and put it over the Fire to boil. Your Veal being done, put in your larded Quavivers for a minute in order to have a Taste, then take them out again, let them drain, and strain the Broth through a Sieve into a Stew-pan, big enough to glaze your Fricandos of Quavivers, and put it

over the Fire to shorten the Sauce till it turns to Caramel; then put in your Fricandos of Quavivers, and put them upon hot Cinders, that they may glaze softly; when they are glaz'd and ready to be serv'd up, put into your Dish a sharp white Sauce, and serve it up hot for Entry.

*Quavivers the Italian Way.*

**T**AKE some Quavivers, gut, wash and wipe them, take a large Baking-pan, put Slices of Bacon into it, with Slices of Onions, Basilic, Bay-leaves, Lemons cut into Slices, put in your Quavivers sliced on the Back and seasoned with fine Salt, Pepper, fine Spice, Lemon-juice, and Lemons cut in Slices; cover the Pan with Slices of Bacon and send it to the Oven; then cut small a dozen of Echalottes, put them in a Stew-pan with a Glass of Champain, and a little Gravy and Cullis; warm the Sauce and put in a little Oil with the Juice of two Lemons, a little Salt, and pounded Pepper: your Quavivers being done, dish them up, pouring your Sauce over them, and serve them up hot for Entry.

*Roasted Quavivers with Gravy.*

**T**AKE your Quavivers, gut, wash and wipe them, lard them with middling Bacon season'd. Spit them on a Skewer and then tie it to the Spit. pouring a Marinade over them, made in this manner; put a little

the Vinegar into the Dripping-pan, with a little Essence of Ham, Pepper, a little Salt, some Onions cut in Slices, whole green Onions, Slices of Lemon, a bit of Butter, then put your Quavivers to the Fire, basting them now and then with the Marinade; when done, take them off, and dish them up, put some Gravy of Ham over them and serve them up hot.

*Quavivers with Ham.*

**T**AKE your Quavivers, gut, wash and wipe them, place them in a proper Stew-pan, season'd with Salt, Pepper, fine Spices, an Onion and a Bunch of Sweet Herbs: Take a pound and half of a Fillet of Veal, and cut it in Slices, put them in the bottom of a Stew-pan, with a Couple of Slices of Ham; cover the Stew-pan, and put it over a Stove to sweat over a slow Fire: when it has sweated and is as clammy as Veal Gravy, moisten it with half Broth and half Gravy, then boil half a Bottle of Champain, or white Wine, put it in the Stew-pan where the Quavivers are a doing. Make a Ragoût of Ham in this manner: Cut some Ham in Slices, and beat them flat, then cut the same into small Slices, and put them in the bottom of a Stew-pan, cover it, and make it sweat over a Stove, and if the Liquor sticks a little to the bottom of the Stew-pan, moisten it with Gravy; put in it small Champignons, and a

few Mushrooms and a Bunch of Sweet-herbs, let it stew softly over a slow Fire; being stewed to a short Sauce, thicken it with Cullis of Veal and Ham, and put it over hot Cinders: The Quavivers being done, let them have a Relish, take them out of their Gravy, and put them a draining; then dish them up. Let the Ragoût of Ham be relishing, take out the Slices of Ham, and garnish the Dish with them, pour the Gravy over the Quavivers, and serve them up hot.

*Quavivers with Gravy and Craw-fish.*

**B**OIL your Quavivers in the same manner as those with Ham; when done, take them out of their Gravy, and put them a draining, Dish them up, and pour over them a Ragoût made with Craw-fish-Tails and Gravy, and serve them up hot.

*N. B.* The way of making the Ragoût with Craw-fish-Tails and Gravy, will be seen in the Chapter of Ragoûts.

*Quavivers with Gravy and Oysters.*

**B**OIL your Quavivers in the same manner as those with Ham, take them out of their Gravy, put them a draining, and dish them up; pour over them a Ragoût made with Oysters and Gravy, and serve them up hot.

*N. B.* The way of making the Ragoût with Oysters will be seen in the Chapter of Ragoûts.

*Quavivers à la Braïse.*

**G**UT, wash and wipe your Quavivers, put into a Stew-pan (large enough to hold the Quavivers) some Slices of Bacon, and Beef-season'd with Salt, Pepper, fine Spice, Sweet-herbs, some Onions cut in Slices, green Onions and Bay-Leaves; then put in your Vivers, seasoning them all over, and strowing Slices of Beef and Bacon over them; then cover the Stew-pan, and let it stew with Fire under and over; when the Ragoût is half done, put two Glassses of white Wine into it. When the Quavivers are done enough, take them out and put them a draining, dish them up, and pour over them a Ragoût made with fat Liver, Sweet-breads of Veal, Cocks Combs, Champignons, Truffles and Mushrooms, and serve them up hot.

*N. B.* The way of making this Ragoût see in the Chapter of Ragoûts.—*Quavivers à la Braïse* are served up either with a Ragoût of Champignons, or else with a Ragoût of Mushrooms, Truffles, or minc'd Sauce made with Anchovies.

*Fillets of Quavivers with Gravy.*

**G**UT your Quavivers, wash and wipe them, lay them in melted Butter with a little Salt and Pepper, then broil them; then cut off their Heads and the ends of the Tails, open them, take out the Bone and

cut them in four ; dish them up ; pour over them Gravy of Ham, or a thin Cullis of Veal and Ham, and serve them up hot : They also use with it a Ragoût of Mushrooms, or a Ragoût of green Truffles.

*Forc'd Quavivers with Gravy and Mushrooms.*

**T**AKE your Quavivers, being well clean'd, put forc'd Meat made of the white of a Fowl into their Bellies thro' the Gills, and put them *à la Braïse*, as before ; when done, take them out, then let them be drain'd, and dish them up, pouring over them a Ragoût of Mushrooms with Gravy over it.

*N. B.* The way of making the Ragoût is in the Chapter of Ragoûts ; and the way of making forc'd Meat in several places.

*Quavivers with Gravy and Spanish Cardons.*

**P**UT your Quavivers a doing *à la Braïse*, as before, make a Ragoût with Cardons and Hearts of Cabbage, in the manner directed in the Article of Ragoûts : Let them have a Relish, and put them in the bottom of the Dish. Take your Quavivers off from *Braïse*, drain them, and place them over the Ragoût with Cardons, and serve them up hot.

Quavivers with Gravy and Cellery are dress'd in the same manner as those with Cardons.



Cardons. The Ragoût with Cellery is made in the same manner as those mention'd before.

*Quavivers with Gravy and Cullis of Partridge.*

**D**RESS your Quavivers *à la Braise*, in the same manner as before; when done, take them out, let them be drain'd, dish them up, and pour a brown Cullis of Partridge over them, then serve them up hot. See the way of making brown Cullis of Partridges in the Chapter of Cullis.

They use all Sorts of Cullis with Quavivers *à la Braise*.

*Quavivers in Fillets with Orange-Juice.*

**F**RY your Quavivers, then cut them in Fillets, put them into a Stew-pan, and season them with Salt, beaten Pepper, a little Gravy, Cullis of Ham, a Glass of Champain or other white Wine, which must be boil'd before you put it in; let them stew softly for a Moment, and put a little Rocombole or a Crum of Garlick, and the Juice of an Orange to them, with some Zests. Let the Ragoût be relishing; and when the Quavivers are ready to serve up, dish them and serve them up hot for Entry or *Hors-d'Oeuvre*.

You may likewise put the Juice of an Orange and some Oil with those done *à la Braise*.

## C H A P. IX.

*Of Trouts.**Trouts in Court-Bouillon.*

**T**AKE the largest Trouts you can get, gut them, and put them a boiling in Court-Bouillon, *viz.* Warm some Vinegar, pour it over your Fish with Salt, Cloves, and Pepper, put Water into a Stew-pan, with some Bottles of white Wine, Onions, Basilic, Bay-leaves, and a good Lump of Butter into the Bellies of your Fish, and when the Pan boils, put in your Trouts with the above Seasoning.

Your Fish being boil'd, serve it up, putting a folded Napkin into the Dish.

*Broil'd Trouts.*

**T**AKE the middling sort of Trouts, gut, wash and wipe them with a Linen Cloth, then slice them a-cross, melt a Lump of Butter, put a little Salt to it, and then pour it over your Trouts, and stir them; lay them upon a Grid iron, and let them broil over a slow Fire, turning them now and then, and keeping up the Fire. When broil'd, serve them up with a white Sauce made in the following manner, *viz.* take some Butter, put it in a Stew-pan with

a dust of Flour season'd with Pepper, Salt, Nutmeg, whole green Onions, some Capers and Anchovies, moisten the Pan with a little Water and Vinegar, and put it upon the Stove, stirring it constantly, till the Sauce is thicken'd enough, then make it relishing; dish up your Trouts, put your Sauce over them, and serve them up hot.

If you have a mind to serve up your Trouts with a Craw-fish Cullis, you must put no Capers in your white Sauce: when 'tis thicken'd put your Craw-fish Cullis in it, and your Trouts being broil'd, dish them up. Let your Sauce be relishing, pour it over your Trouts, and serve them up hot.

*Broil'd Trouts with Champignons.*

**G**UT your Trouts, and broil them in the same manner as is shewn before: when they are broil'd, dish them up, pour a Ragoût with Champignons over them, and serve them up hot. See the way of making this Ragoût in the Chapter of Ragoûts.

*Broil'd Trouts with Cucumbers.*

**G**UT your Trouts, and broil them in the same manner as is shewn before: make a Ragoût with Cucumbers, thus; cut your Cucumbers into halves, and take out the inside, then cut them into Dice or Slices, put them in a Stew-pan, with an Onion cut into small Slices, season'd with Pepper and Salt, adding a dash of Vinegar and Water, and so let them  
marinate

marinate an hour or two; then squeeze them in a Linen Cloth: put a Lump of Butter into a Stew-pan, and when 'tis melted, put in your Cucumbers; take Care to stir them now and then. When they are a little brownish, strow them with Flour, moisten them with Fish-Broth, or other Broth, and let them stew softly over a slow Fire: when they are done, skim off the Fat carefully, and thicken them with a Cullis en Maigre or Craw-fish Cullis. The Trouts being broil'd, dish them up. Let your Ragoût of Cucumbers be well tasted, and put it into the Dish with your Trouts over it, then serve them up hot.

At another time you may strow them with Crums of Bread and broil them, putting what Sauce you think fit under them.

*Broil'd Trouts with Craw-fish.*

**G**UT your Trouts, and broil them in the same manner with the last: dish them up, and put a Ragoût of Craw-fish over them. The way of making this Ragoût is seen in the Chapter of Ragoûts.

They serve up broil'd Trouts with all sorts of Ragoûts en Maigre, and the way of making them will be seen in the same Chapter.

*Entry of Larded and Glaz'd Trouts.*

**T**AKE some Trouts, gut, and wash them well, skin, and lard them with fine Bacon; then take a Stew-pan, put a Bottle of white Wine into it, with some Onions cut into Slices and some Salt; then put your Stew-pan over the Fire, and when it begins to boil, put in your Fish, one after another, and after some Boils, take them out. You must keep a Glaze in readiness, which is made in the following manner; take a pound or more of Veal, together with some Slices of Ham; cut all together into small Bitts, and put them into your Stew-pan with an Onion cut in four, and moisten them with Broth: when your Veal is stew'd, put in your Trouts, then strain your Broth, and put it again into your Stew-pan, and let it come to a short Sauce, till it turn at last to a Caramel: Then put in your Trouts, the larded side into the Glaze, cover your Stew-pan, and put it over hot Cinders, that it may the easier glaze, and your Trout may be quite done. Take Care to look into it now and then. If it is done as it shou'd be, put your Essence or Cullis into the Dish, or else an *Italian* Sauce; put your Trouts over it, and serve them up hot.

Or else draw out the Glaze, as is done with other Fish in several places.

*Entry*

*Entry of Trouts (à la Genevoise.)*

**T**AKE some Trouts, scale, gut, and wash them well, strow them with Salt, which you must take off again an hour after, then put them into a Stew-pan, with two Bottles of white Wine, two small Onions, a little Nutmeg, a Bunch of sweet Herbs, and a Bay-leaf. Then put your Trouts over the Fire, and let them boil quick; stir them now and then, lest they should stick to the Pan. When the Broth is boil'd pretty short, put in a Lump of Butter, with another Lump rowl'd in Flour, and shake your Pan, to make the Sauce thick, and serve it up hot for Entry. This Fish must be dress'd and eaten immediately.

*Entry of Trouts (à la Perigorde.)*

**T**AKE some Trouts, scale, wash and wipe them dry. Then put them in a Stew-pan with a Bottle of white Wine, a Bunch of sweet Herbs, a little Nutmeg, two Cloves of Garlick, a little Water, Truffles cut into Slices, with a little Pepper and Salt. Let your Trouts boil over a quick Fire; when they are enough, make your Sauce very short, put in a little Essence together with a Lemon-Juice, and a Lump of Butter. Let it be relishing: then dish up your Trouts with your Sauce over them, and serve them up hot for Entry.

*Slices of Trouts with Champain.*

**G**UT your Trouts, and set them a doing in the manner last mention'd, cut them into two or three pieces, lay them in a Stew-pan, and season them with Pepper and Salt, a Slice of green Lemon, and an Onion stuck with Cloves, and put some Parsley cut small into it, with a Bunch of sweet Herbs, and a Bay-leaf: Boil half a Bottle of Champain, or other white Wine: then pour the same into the Stew-pan, where the Trouts are, put in likewise some Champignons and Mushrooms, and set them a Stewing; when they are done, and almost brought to a short Sauce, thicken it with a Craw-fish Cullis, but take Care it does not boil: let it be relishing, then dish it up, and serve it up hot.

*Trouts (à la Sainte Menbout.)*

**G**UT your Trouts, wash, and wipe them dry; slice them upon the Back, and put forc'd Meat into their Bellies, this done, rub a Dish or Baking-pan with Butter, season'd with Pepper and Salt, a few sweet Herbs, and some whole green Onions; lay your Trouts over it season'd the same Way, pour melted Butter over them, strow them with fine Crums of Bread, and send them to the Oven: when they are baked, and of a good Colour, take them out, and put Anchovy-Sauce in the Bottom of your Dish, with

with your Trouts over it, and serve them up hot.

*Trouts forc'd round the Bone.*

**M**AKE your forc'd Meat in the same manner as is done with the Carps with forc'd Meat upon the Bone; and serve them up the same way, as may be seen in the Chapter of forc'd Carps.

*Fillets of Trouts Marinated and Fry'd.*

**G**UT your Trouts, split them in two, and cut them into Bits; put them a Marinating in a Dish, with Vinegar, Pepper, and Salt, some Cloves, an Onion cut into Slices, some Lemon Slices, Bay-leaves, whole green Onions and Parsley: when they are marinated, take out your Fillets, and put them upon a Cloth, wipe them dry, and strow some Flour over them; then let them be fry'd in Butter: and when they are well colour'd, take them out, and let them drain; lay a folded Napkin in the Dish you serve them up in, and so dish them, putting fry'd Parsley in the middle, and serve them up hot.

*Fry'd Trouts.*

**G**UT your Trouts, wash and wipe them dry, slice them upon the Back, strow them with Flour, and Salt, let them be fry'd in Butter, and take them out, when they are well colour'd: then let them drain,  
dish



dish them up, and serve them up hot for a dish of roast.

## C H A P. X.

### *Of Barbels, Plaice and Bret-fish.*

#### *A Barbel Larded.*

**A**FTER your Barbel is clean'd and gutted, lard it with fine Bacon, then take a Stew-pan, put two Bottles of white Wine into it, seasoned with Salt, Parsley, green Onion, Lemon-slices, sweet Herbs, with some Cloves: put your Stew-pan over the Fire, and when your Wine begins to boil, put in your Barbel and let it be half done; then take it out, and let it drain; take another Stew-pan, put a piece of Veal into it, with some Slices of Ham, an Onion cut in four, moisten them with Broth, and put your Veal astewing; then put in your Barbel for a moment; take it out again, and let it drain: strain off the Broth into your Stew-pan, which ought to be big enough to glaze your Barbels; put your Stew-pan with the Broth over the Fire, and let it boil short till it turns to Caramel: then put in your Barbel, and put your Pan upon hot Cinders, so that the Barbel may glaze as it should, dish it up afterwards with

a *Spanish* Sauce under it, and serve it up hot for Entry.

*Fillets of Barbel Larded.*

**T**AKE a Barbel, clean and gut it, take off some Fillets or Slices, and lard them with fine Bacon; then let it grow firm in white Wine as is directed to be done in the last Receipt, and seasoned the same way; then make a Caramel with some pieces of Veal, and Slices of Ham, together with an Onion cut into four, and moisten them with good Broth; then set it a boiling: your Veal being done, put your Slices into the Broth for a moment, then take them out again and let them drain; put your Broth afterwards into a Stew-pan, and let it boil short till it turns to Caramel, then put in your Fillets or Slices, the Bacon in the Caramel; and put it over hot Cinders, that it may glaze very gently; your Slices being glaz'd, as they should, and ready to be served up, serve them up hot for Entry, putting an *Italian* Sauce over them. You will find this Sauce in the Article of the Sauces en Rarigotte.

*Barbel with Gravy.*

**T**AKE a Barbel, gut, wash it well, and let it drain: then put some Slices of Bacon into a Stew-pan, together with some Slices of Onions, some Basilic, and Bay-leaves: put in it your Barbel, and season

son it with Pepper and Salt, Cloves, Slices of Lemon, and cover it with Slices of Bacon: put moreover to it a Bottle of white Wine and Water, set it a Stewing; then take it out, let it drain, and dish it up, putting an Essence of Ham over it, or else an *Italian* Sauce, the making of which you will find in the Chapter of Cullis and Sauces; and serve it up hot for Entry.

*A Barbel with Craw-fish and Gravy.*

**T**AKE a Barbel, let it boil very gently, as directed in the last Receipt; being done, take it out, let it drain, and dish it up, putting a Cullis of Craw-fish over it, and serve it up hot for Entry.

You will find the way of making this Cullis in the Chapter of Cullis.

*Barbel the Italian Way.*

**T**AKE a middling Barbel, gut, wash and drain it; take a large Baking-pan, put Slices of Bacon into it, with Slices of Onions, Basilic, Bay-leaves, and Lemon cut into Slices; then put in your Barbel, season it with Pepper, Salt, fine Spice, Lemon-juice and Slices of Lemon, cover it with some Slices of Bacon, and let it be done in the Oven. Take half a dozen of Echalottes and Champignons cut very small, put them into a Stew-pan with a Glass of Champain, some Gravy, and a little Essence: warm your Sauce and put two Spoonfuls of good Oil

into it, with the Juice of two Lemons, a little beaten Pepper and Salt; when your Barbel is ready, take it out, let it drain, and dish it up, putting your Sauce over it, and serve it up hot for Entry.

*Barbel Larded.*

**T**AKE a Barbel, according to the Bigness of the Dish you intend to make use of, gut, wash and cut off the Fins, then lard it with fine Bacon; when larded put Slices of Bacon into a Silver-dish or Baking-pan, and for your seasoning, put in some Slices of Onion, and Lemon, and a branch of Basilic; then put in your Barbel with fine Salt over it; then lay some Slices of Bacon over it, and send it to the Oven: when baked, take it out, skim off the Fat carefully, dish it up handliomely, with an *Italian Cullis* or a *Rarigotte* under it, and serve it up hot for Entry.

*A Barbel fry'd; the Italian Way en Maigre.*

**T**AKE a Barbel according to the Bigness of your Dish: gut and wash it, then wipe it dry, cut off the Fins, strow it with Salt, Pepper under and over: put it in a Dish with two Glasses of good Oil, the Juice of two Lemons, with some Bay-leaves; lay your Bay-leaves upon the Grid-iron and your Fish upon them; let it broil, and sprinkle it with its own Marinade: when 'tis done on one side, turn it, and sprinkle it with the  
same

same Marinade; then take some Echalottes, peel and cut them small, put them in a Stew-pan, with the Juice of two or three Lemons and a little Oil, beaten Pepper and Salt. Dish up your Barbel with your Sauce over it, and serve it up hot for Entry.

You may serve up a piece of a Barbel as well as a whole one, and use it the same way with Gravy or en Maigre; because it is not dress'd otherwise broil'd according to the *Italian Way*.

*Barbel with a Sauce the Italian Way.*

LET your Barbel be done in Court Bouillon, then take it out, let it drain, and dish it up, putting an *Italian Sauce* over it. You will find the way of making this Sauce in the Article of Sauces or Cullis.

*Barbel another Way.*

TAKE a Barbel according to the bigness of your Dish. Gut it and wash it, then let it boil in Water and Salt; take a Crum of Mint, and Tarragon, and blanch it; then put it into Cold Water, and squeeze it; then put it in a Stew-pan. cut very small, together with three or four Yolks of Eggs, half a Glalsul of Oil, half a Glals of white Wine, the Juice of a Lemon, a little Salt, a little Butter, an Anchovy cut small, and a little Nutmeg; take your Barbel out of the Water, and thicken your Sauce: your Barbel being  
I 3 drained,

drained, dish it up with your Sauce over it, and serve it up hot for Entry.

*Another Barbel with a Parsley-Sauce.*

**T**AKE a middling Barbel, gut, and wash it: let your Barbel boil with Water and Salt: when done, blanch Parsley, squeeze it well and cut it small; then put it in a Stew-pan with an Anchovy cut small, half a Lemon cut into small square Bits, and season them with Pepper and Salt, a bit of Butter, a dust of Flour, with a drop of Water; when your Barbel is ready, take it out of the Water, drain it, thicken your Sauce, dish up your Barbel with your Sauce over it, and serve it up hot for Entry.

*A Barbel with sweet Herbs.*

**T**AKE a middling Barbel, gut, and wash it, then cut off the Fins, and wipe it dry: put a few green Onions into a Stew-pan with Parsley, and sweet Herbs cut small, season them with Pepper, Salt and a little Butter, then put in your Barbel, and set it upon hot Cinders, to take a taste, and turn it on both Sides; then take it out, and strew it with Crums of Bread, and put it a broiling: and as your Barbel is broil'd on one side, turn it, and being quite done, dish it up, putting a hot Remoulade under it, or a Robert Sauce, or else Gravy with Chalottes.

*A Barbel in Fillets à la Sainte Menehout.*

**T**AKE a Barbel, gut it, and wash it clean, then take off the Fillets or Slices as handsomly as you can: take a Stew-pan, put in it some Butter, together with some Slices of Onion, some Parsley, and Basilic in branches: then place your Fillets in it, laying over them some Slices of Onion and Lemon, season'd with Pepper, Salt, sweet Herbs in branches, put in it two Glasses of white Wine, and let the whole stew softly, and when done, take them out, strow them with fine Crums of Bread, and put them in a Baking-pan, and let them take a Colour in the Oven; or else you may broil them, and being broil'd, dish them up with a small Remoulade, a Butter-Sauce, or a Ravigotte, and serve them up hot for a Small Entry or *Hors d'Oeuvre*.

*Barbels Marinated and Fry'd.*

**T**AKE small Barbels, and after you have gutted and wash'd them, cut off their Heads and the Fins, then cut them out into Slices, and put them a marinating in Vinegar, Pepper and Salt, some green Onions, Parsley, Basilic, Thyme, Bay-leaves, and some Lemon-Slices; let them marinate an hour, then take them out, drain them, and rowl them in Flour, then fry them, and dish them up, garnish'd with fry'd Parsley, and serve them up hot for a small Entry, or *Hors d'Oeuvre*.

They may likewise serve up Fry'd Barbels for roasted ones, by frying them whole.

*A Barbel in Court Bouillon.*

**G**UT your Barbel, wash it and wipe it dry; put it in a Fish Kettle or a round Stew-pan: wrap up your Barbel in a Napkin, put as much Salt and Water as you think fit into a Stew-pan, stirring it now and then, till the Salt is dissolv'd, let it stand a little, then squeeze the Water thro' a Linen-Cloth, and put it to your Barbel: let there be Liquor enough for boiling it, and let it be high relished, when done, take your Barbel out of the Kettle, put it upon hot Cinders with two quarts of Milk; and when you are ready to serve up, take it out, lay a folded Napkin in the Dish, and put your Barbel upon it, garnish it with green Parsley, and serve it up hot for a Dish of Roast, or a Remove.

*A Barbel with an Anchovy-Sauce.*

**T**AKE a Barbel, and after it is scal'd, gutted and washed, boil it as before directed; dish it up either whole or in Slices, put over it an Anchovy-Sauce thicken'd, or a white sharp Sauce; which may likewise be serv'd with roasted Barbel, placing it upon a Napkin folded up and laid into the Dish.

*Places,*



*Plaices, Flounders, and Bret-fish.*

**A**FTER they are gutted, scalded and wash'd, boil them in Salt and Water; then dish them up, and serve them with what Sauce you think fit.

*N. B.* When you intend to broil them, first split them, then put some Parsley, and green Onions cut small, into a Stew-pan, with Pepper, Salt, and a Lump of Butter, and you put in your Places, Flounders, or Bret-fish, turn them two or three times, to make them get a Taste, without putting them over the Fire; then you strow them with very fine Crums of Bread, and put them a broiling: when done, you may serve them up with a Remoulade under them. or any other Sauce you think fit. You will find the way of making such Sauces in the Article of Sauces.

*Matelote of Plaices, Flounders or Bret-fish.*

**T**AKE some Flounders, &c. gut and wash them, then cut off their Heads, and the Ends of their Fins, split them in halves, if they be large; take a Stew-pan, put in some fresh Butter, (according to the Quantity of Fish you have,) with some green Onions, and Parsley cut small, some Champignons, if you have any, a dust of Flour; then put in your Place, and season them with Pepper, Salt, and Nutmeg, with white Wine, and two Glasses of Water: put your  
Pan

Pan over the Fire, and let it stew softly; when your Plaice are enough and well tasted, dish them up with the Sauce over them, and serve them up hot for Entry or *Hors d'Oeuvre*.

*Plaice another Way.*

**T**AKE some Plaice, and after gutting and washing them, cut off the Ends of their Heads and Tails, then put them in a Stew-pan with white Wine, Champignons, Melts, Truffles, Parsley, green Onions, Thyme, and a Lump of good Butter rowl'd in Flour; stir them softly, lest you should break them: when they are done, and well tasted, dish them up handsomely; let them look white with their Sauce over them. As to those that are fry'd, they are strow'd with Flour; and when enough, and well colour'd they are served up with fry'd Parsley for roast.

They are likewise serv'd up broil'd, with a white Sauce over them.

*Plaice with Craw-fish Cullis.*

**Y**OUR Plaice being gutted, washed and wip'd dry, place them in a Stew-pan, season them with Pépper and Salt, some Onions, green Lemon-Slices, green Bay-leaves, Basilic, green Onions, and some Parsley and Vinegar: then set them a Stewing, and when they are done, take them out, and leave them in their Court Bouillon to get a taste; then

then make a Sauce with good fresh Butter, which you put in a Stew-pan, together with a couple of Anchovies, and two whole Onions, season'd with Pepper, Salt, Nutmeg, a dust of Flour, with a little Vinegar and Water; shake your Stew-pan and when your Sauce is grown thick, put Craw-fish-Cullis to it, till it be of the same Colour; then take your Plaices out of their Court Bouillon, and dish them up; let your Sauce be relishing, and put it over them, and serve them up hot for Entry.

*Plaice with Anchovy and Caper-Sauce.*

**Y**OUR Plaice being boil'd in Court Bouillon as before directed, make a white Sauce: take a Stew-pan, put good fresh Butter into it, with a couple of Anchovies, Capers, two green Onions whole, season'd with Pepper, Salt and Nutmeg, a dust of Flour to it, a dash of Vinegar and Water: shake your Sauce upon the Stove: take your Plaice out of their Court Bouillon, let them drain, and dish them up. Let the Sauce be relishing and put it over your Plaice, and serve them up hot.

They may be serv'd up with the same Sauce when broil'd and strow'd with Crums of Bread.

*Sallet made with Barbels.*

**B**OIL your Barbel in Court Bouillon, let it grow cold; being cold, then cut it into Slices, which you must lay upon a Plate, together with some small Sallet; and then season it with Pepper, Salt, Vinegar and Oil: or else you put a Remoulade to it, which you will find in the Chapter of Sauces.

*Sallet with Quavivers.*

**T**AKE some Quavivers, and after you have gutted and washed them carefully, let them be either fry'd or broil'd; and after they are cold, cut off the Heads and Tails, cut your Quavivers into Slices, place them in a Dish, and garnish them with Chervil cut small, and small Capers; then season them with Pepper and Salt, Oil and Vinegar, and serve them up.

*N. B.* You may in the same manner make Sallets with all Sorts of Fish, by putting Anchovies, Capers and small Onions boil'd to them.

## C H A P. XI.

*Of Macreuses or Sea-Ducks.*

**M**acreuse is a Sea-Fowl, much like a Duck ; yet we put it among the Fish, and make use of it on a Fish-day, because it has cold Blood : you may put it *a la daube*, as you do a green Goose or a Duck ; and when 'tis dress'd, 'tis serv'd up upon a white Napkin, garnish'd with Parsley.

They use it also for an Entry with a Cucumber or any other Sauce, or else 'tis dress'd one of the following ways.—After your Macreuse is roasted, or done after any other manner, put a Walnut in its Belly to make it tender.

*Macreuse à la Braise.*

**A**FTER it has been pluck'd and drawn, lard it with large Slices of Eel ; put it a stewing in a Kettle upon a slow Fire, seasoned with Pepper and Salt, some Onions, Cloves a bunch of sweet Herbs, Bay leaves, half a Bottle of white Wine, and a little Butter ; when done, take it out ; pour a Sauce with Anchovies and Capers over it, or else thicken'd poivrade.

*Macreuse*

*Macreufe in Ragoût with Chesnuts.*

**Y**OUR Macreufe being well pick'd and clean'd, draw and wash it: then, blanch it over a Charcoal Fire, lard it with Eels, and dress it as in the last Article.

Make a Ragoût with Chesnut or with Liver, Champignons, Morilles, Mushrooms or Truffles; and your Macreufe being stew'd, dish it up, pour your Ragoût over it, and serve it up hot.—At another time you may make a Ragoût with Oysters or a minced Sauce to it.

*Macreufe in Arricot.*

**S**TREW it as that before, and make a Ragoût with Turnips, to which you give what shape you please; blanch them, moisten them with the Sauce of your Macreufe, and thicken the same with Butter rowl'd in Flour; when stew'd, you cut it into bits, and put it into your Turnips, dish it and serve it up hot.

*A forc'd Macreufe.*

**A**FTER your Macreufe is pick'd and drawn, truss it clean; stuff it with its Liver, which you must mince very small, together with some Truffles, Champignons, and a little fresh Butter, seasoned with Pepper, Salt, Parsley, green Onions and Anchovies: Then put it in a Stew-pan to take a Colour, and strow it with a dust of Flour,  
and

and moisten it with Pease-Soop, Fish-Gravy, and a Glass of white Wine, add Champignons and Truffles to it; season the whole with Pepper, Salt, and a bunch of sweet Herbs; give it a proper time to stew, and serve it up hot for Entry.

*Macreufe (à la Braise.)*

**Y**OUR Macreufe being pick'd and drawn, take its Liver, with a few Champignons, a little Parsley, and green Onions cut small, season'd with Salt, Pepper, and Nutmeg, with a Lump of Butter of the bigness of two Eggs, all minc'd together very small, and stuff the Belly of your Macreufe with them; then tye it up at both ends: brown it in a Stew-pan with Butter; put it in a Pot, moisten it with Broth, or with Onion-juice, and pour it into your Pot, where the Macreufe is, adding a pint of white Wine to it; then season it with Pepper and Salt, sweet Herbs, fine Spice, Onions, Carrots, Parsnips and green Lemon: put it a Stewing; make a Ragoût with Melts in the following manner: Take small Champignons pick'd; put a bit of Butter of the bigness of two Wallnuts in a Stew-pan over a Stove, brown it with a dust of Flour, and put your Champignons into it, then moisten it with a little Fish-broth, and let it boil with a slow Fire; when 'tis boil'd, skim it, then put in your Carp's Melts, which must be first blanch'd in hot Water; and when it

has

has had two or three boils in your Ragoût, proceed in thickening it with Cullis. When your Macreuse is stew'd, take it out of the Pot, and dish it up; let your Ragoût be relishing, and pour it over it, and serve it up hot for Entry.

The Macreuse stew'd *à la Braise* may also be serv'd up with a Ragoût of Oysters, or Craw-fish, Endive or Cellery. The way of making these Ragoûts may be seen in the Chapter of Ragoûts.

*A Roasted Macreuse.*

**A**FTER your Macreuse is pick'd and drawn, roast it, basting it on the Spit, with Salt, Pepper, Butter, and white Wine mixt together; when enough, make a Sauce with the Liver, which you must cut very small, and put it into the Dripping-pan, with Pepper, Salt, Nutmeg, Rocamboles, Echalottes cut small, the Juice of an Orange, and a Glass of white Wine; when done, slice it upon the breast, crush it, put your Sauce over it, and serve it up.



## C H A P. XII.

*Of Turbots and Stuffings.**Course of Turbots.**Turbots with Meat.*

**T**AKE a middle sized Turbot, gut it, wash and drain it, then put in a Stew-pan, some Slices, of Bacon and Onions, Sweet Basil, Fennel, and Bay-leaves; put in your Turbot, season it with Salt, Pepper, Cloves and Lemons; cover it with Slices of Bacon, put in it a Bottle of white Wine, and some Water: put it to boil, when done, drain it, dish it up with Gravy of Ham over it, or an *Italian* Sauce. (See the Chapter of Cullis and Sauces;) serve it up hot for first Course.

*Turbots with Craw-fish with Gravy.*

**T**AKE a middle sized Turbot, put it to boil gently, as that above; being done, take it out to drain, dish it up, and put a Cullis of Craw-fish over it, and serve it up hot for a first Course or Remove.

See the Craw-fish Cullis in the Chapter of Cullis's.

*Turbots (the Italian way.)*

**T**AKE a middling Turbot, gut, wash and drain it; take a Baking-pan, and put in it some Slices of Bacon, Onions, sweet Basil, and Lemon cut in Slices; now put in your Turbot, season it with Salt, Pepper, fine Spice, Cloves, Lemon-juice, and Lemons cut in Slices; cover it with some Slices of Bacon, and put it to bake in the Oven; mince a dozen of Echalottes, put them into a Stew-pan with a Glass of Champain, put in some Beef-gravy, a little Gravy of Ham; put it over the Fire, and put in it two Spoons full of good Oil, the Juice of two Lemons, some Salt and pounded Pepper. Your Turbot being done, dish it up, put your Sauce over it; serve it up hot for a first Course or Remove.

*Turbots (in Court-Boüillon.)*

**G**UT your Turbot, wash it, wrap it up in a Napkin, put the quantity of Salt requir'd in a Kettle with Water, stir it now and then till melted; let it stand to settle, after which strain the Water through a Cloth, and put it to your Turbot; let there be two quarts of Milk with Water to boil it: let it be high relish'd, let your Kettle be kept very hot but not boil; and when you are ready to serve up, take out your Fish, fold a Napkin upon your Dish, with

with your Fish over it, garnish with green Parsley, serve it up hot.

*Glaz'd Turbots.*

**T**AKE a small Turbot, the bigness of your Dish, gut and wash it, and cut off the Fins, lard it with fine Bacon; take a Stew-pan, put in a Bottle of white Wine, with an Onion sliced, Salt and sweet Basil, put your Stew-pan over a Stove. When your Wine begins to boil, put in your Turbot, and when it has boil'd some time, take it out, get a Jelly in readyness made thus; take some Slices of Veal, and Ham, cut in small pieces, and put them in a Stew-pan, with an Onion cut in pieces, moisten it with Broth, and put it to boil; being done, strain off your Jelly, and put it in a clean Stew-pan over the Fire, and let it boil till it is turn'd to Caramel, *viz.* glazed, then put in your Turbot, and put your Pan over hot Cinders, that it may glaze well; being glazed and ready to serve up, put an *Italian* Sauce in your Dish, with your Turbot over it, and serve it hot for a first Course.

*Larded Turbots.*

**T**AKE a Turbot the bigness of your Dish, gut and wash it, cut off the Fins, and lard it with fine Bacon; then lay in the bottom of a Silver Dish, or a Baking-pan, Slices of Bacon, and put in your Turbot, season it with fine Salt and a Glass

of Wine, some Slices of Onion, and of Lemon, and a bunch of sweet Basil; then cover it with Slices of Bacon, and put it to bake. Being done, take it out, and take off the Fat, dish it up with an *Italian Cullis*, or any other, and serve it up hot for a first Course or Remove.

*Broil'd Turbots en Maigre (the Italian Way.)*

**T**AKE a Turbot according to the bigness of your Dish, gut and wash it, cut off the Fins, and drain it, strow it with Salt and Pepper, top and bottom, put it in a Dish with two Glasses of good Oil, and the Juice of two Lemons with Bay-leaves; place your Bay-leaves upon the Gridiron, and put your Turbot over it to broil: being done on one side, turn it, baste it with the same Oil it was marinated in before. Being done, take some *Echalottes*, pick them and mince them, put them in a Stew-pan with the Juice of two or three Lemons, a little Oil, a Glass of white Wine, Salt and Pepper. Dish up your Turbot, put your Sauce over it, serve it up for a first Course, or Remove.

You may serve up a piece of Turbot the same as a whole one.

*Another way of Dressing Turbots with an Italian Sauce.*

**D**RESS your Turbot as the above-mention'd *en Court Bouillon*; being done, take it out, and put an *Italian Sauce* over it; you'll find this Sauce in the Chapter of Sauces and Cullis's.

*Another way of Dressing Turbots.*

**T**AKE a Turbot according to the bigness of your Dish, gut and wash it, boil it in Salt and Water, blanch a little Parsley, a little Mint, and a little Tarragon, put them into cold Water and squeeze them, then mince them very small, put them in a Stew-pan with three or four Yolks of Eggs, half a Glass of Oil, and half a Glass of white Wine, the Juice of a Lemon, some Salt, a piece of Butter, a minced Anchovy, and a little Nutmeg; take out your Turbot, and thicken your Sauce. Your Turbot being drain'd, dish it up with your Sauce over it, and serve it up hot for a first Course or Remove.

*Another way of Dressing Turbots with a Parsley Sauce.*

**T**AKE a middle sized Turbot, gut and wash it, put it to boil in Salt and Water, being done, blanch some Parsley, squeeze it well and mince it, then put it in a Stew-pan with a minced Anchovy, half a Lemon cut in Dice, season it with Salt, Pep-

per, a piece of Butter, a dust of Flour, and a drop of Water; being ready to serve up, take out your Turbot, drain it, thicken your Sauce, dish it up with your Sauce over it, and serve it up hot for first Course or Remove.

*How to dress Turbots with Sweet-herbs.*

**T**AKE a middling Turbot, gut and wash it, cut off the Fins, and wipe it; put in a Stew-pan a few green Onions and Parsley, with some Sweet-herbs minced, and a piece of Butter: put in your Turbot, do it with a slow Fire to get a Taste; turn it: then take it out and strow it with fine Crums of Bread, season'd with Salt and Pepper, then put it to broil; when broil'd on one side, turn it: being done, dish it up with a Remoulade under it, or a Robert Sauce, or Echalotte Sauce.

*How to dress Turbots in Slices, à la St. (Menbault.)*

**T**AKE a Turbot, gut and wash it very clean, take off the Slices the best you can; put in a Stew-pan a Lump of Butter, some Slices of Onions, Parsley, some sprigs of Basil, then put in your Slices of Turbot, cover them with Slices of Onions and of Lemons, season'd with Salt, Pepper, Sweet-herbs, and two Glasses of white Wine; let it do gently: being done, take out your Slices and strow them with fine  
Crums

Crums of Bread, and place them in a Baking-pan, then make them take a Colour in the Oven, or broil them : Dish it up with a Remoulade over them, or a Sauce with Butter, or a Ravigotte. See the Chapter of Sauces.

*Turbots marinated and fried.*

**T**AKE some small Turbots, gut them and wash them, take off the Heads and Fins. Cut them in pieces, put them to marinate in Vinegar, season'd with Salt, Pepper, green Onions, Parsley, sweet Basilick, Thime, and Bay-leaves, and let them be in the Pickle an Hour ; then put them to drain, rowl them in Flour and fry them ; being fried, dish them up garnish'd with fried Parsley, and serve them up for first Course. Whole Turbots are done the same way.

*Turbots for Dishes en Maigre.*

**T**AKE a Turbot, gut, wash, and drain it, put it in a Baking-pan or Stew-pan, season it with Salt, Pepper, Fennel, Bay-leaves and Parsley ; put a lump of Butter in a Stew-pan over the Fire ; when melted, put in a dust of Flour, keep it stirring : being half brown, moisten it with Fish-Broth, and empty it into your Baking-pan ; boil a Bottle of white Wine, and put it also in the said Baking-pan ; let your Turbot moisten enough, and put it to boil ;

being done, let it be of a good Taste, and leave it in its Gravy a Couple of Hours, to take some Relish; then take it out, and let it drain, dish it up with a Ragout of soft Roes, with Mushrooms, Truffles, and serve it up hot. You'll find this Ragout in the Chapter of Ragouts.

*Turbots with Craw-fishes (en Maigre.)*

**B**OIL your Turbot in the same manner as those before; it being done, take it out of the Baking-pan; let it drain, dish it up with a Ragout of Craw-fish Tails, Mushrooms, Truffles, bottoms of Artichokes, and tops of Asparagus in the Season; let the Cullis of your Ragout be of a good Taste, then serve it hot.

You serve Turbots en Maigre with all sorts of Ragouts of Fish; as with Ragouts of Oysters, Muscles, Truffles, Mushrooms and Morille's. See the Chapter of Rgouts.

*Turbots (en Casserole.)*

**G**UT your Turbot, wash and drain it; put some Butter in a Silver Dish the bigness of your Turbot, and spread it all over, season'd with Salt, Pepper, and a little Nutmeg, some minced Parsley, green Chibbol, and half a Pint of Champain or white Wine; cut off the Head and Tail of your Turbot, and put it in your Dish; season it equally both top and bottom, besprinkle it  
with



with melted Butter, strow it with fine Crums of Bread, and put it in the Oven; being done, and of a fine Colour, take it out, take off the Fat, clean the border of the Dish, and put an Anchovy Sauce round it, or a Cullis of Craw-fishes. Let it be of a good Taste, serve it up hot.

You may also serve it up without Sauce.

*Turbots with Anchovy Sauce.*

**G**UT a Turbot, wash, drain, and wipe it, then put it in a Kettle, or in a Stew-pan; melt the quantity of Salt you want in Water; being melted, strain your Brine thro' a Cloth, and put it into your Kettle, and put it over the Fire; when done, take it off, and let it stand a little in its own Liquor to take a Relish; then take it out, and let it drain, and dish it up. Make a white Sauce thus: Put in a Stew-pan some fresh Butter, with a dust of Flour, a couple of minced Anchovies, and a couple of whole Chibbols, one or two Slices of Lemon, season'd with Salt, Pepper, and a little Nutmeg; moisten it with a little Water, and a dash of Vinegar; you may put in some Capers, if you think fit, tofs it up, being thick enough: let it be of a good Taste; take the Chibbol and the Lemon Slices out, put the Sauce over your Turbot, and serve it up hot.

You may add also Cullis of Craw-fish.

*Turbots (à la Bechameille.)*

**T**AKE some Parsley and Chibbol, and mince them very small, put in a Sauce-pan a good lump of Butter, with your Parsley and Chibbol, and some minced Shalots, season'd with Salt and Pepper, some Nutmeg, and a dust of Flour: Take a Turbot boil'd in Court Bouillon, take it off by pieces and put it into your Stew-pan; put in a little Cream, Milk, or a little Water, put it over the Fire, and stir it now and then, that your Sauce may thicken; then let it be of a good Taste, dish it up, and serve it up hot for a first Course.

You may dress Dabs, or Salmon's the same way; they may also be put in the Oven, strowing them with Crums of Bread, and serving them up with Lemon-juice.

## C H A P. XIII.

*Of Salt-Fish.*

**S**ALT-FISH is known by every Body to be a Sea-Fish, which comes salted from *Newfoundland*; and makes a good substantial Dish. It is also used fresh, under the Name of fresh Cod, and is much better and more valued than the other: We shall not speak here of the way of Dressing it the common way known by every body; but how it can be dress'd several

several ways, and made Rich and Relishing, as will be seen hereafter.

*Fresh-Cod in Ragoût.*

**S**CALE your Fish, boil it in Water and Vinegar, bitter Lemon, Bay-leaves, Pepper and Salt: Make your Sauce with Butter, fry'd Flower, Oysters, Capers, and Pepper; let it be white when it is serv'd up.

*A Salt Tail done in the Stew-pan, or otherwise.*

**T**AKE a fine Salt Cod's Tail, and after you have scal'd it, take off the Skin downwards. Take off some Slices of the Flesh, and fill up the hollow places with good forc'd Meat made with the Flesh of Carps and Eels, season'd with Pepper, Salt, Champignons, Sweet-herbs, all well minc'd together, with Butter and Crums of Bread boil'd in Cream. Then put the Skin over it again, to have the shape of a Cod's Tail; and after you have strow'd it well with Crums of Bread, send it to the Oven in a Baking-pan, or a Silver Dish; let it have a good Colour, and serve it up hot for Entry.

Or else you may serve it up with a Ragoût of Champignons, Morilles and Truffles, blanch'd in a Stew-pan, with good Butter and a good seasoning; put your Ragoût in the bottom of your Dish, and the Cod's-Tail over it, and serve it up hot for Entry.

If

If you have a mind to fry it, you must put it in hot Water, without letting it boil, to keep it whole; after it has been drained, strew it with Flour, and fry it in drawn Butter. Serve it up with Lemon-juice and Pepper: you may also serve it up with a minced Sauce, or else an Anchovy and Caper-Sauce.

*Salt Cod fry'd another Way.*

**T**AKE a Cod's-Tail, the Salt being well taken off; let it be whole or cut into Slices: wipe it well off, and strow it with Flour; fry it in drawn Butter, let it have a good Colour, and serve it up dry, garnish'd with fry'd Parsley. Fresh Cod is dress'd in the same manner by marinating it.

*Salt Cod with a Robert Sauce.*

**Y**OUR Cod being fry'd, as before, make a Robert Sauce, thus, *viz.* Take Onions cut into Dice or Slices, put them in a Stew-pan with Butter; they being colour'd, strow a dust of Flour over them, moisten them with Fish-Broth, or Gravy en Maigre, let them stew softly over a slow Fire: when done, put your Cod's Tail or your Slices to stew gently in the Robert Sauce; when you are ready to serve up, let your Ragoût be relishing. If you think your Sauce not thick enough, put a little Cullis to it, and a little Mustard with a dash of Vinegar: Dish up your Cod's-Tail,  
or

or Slices, and pour your Robert Sauce over them, and serve them up hot for Entry.

They may be serv'd up without being stewed in the Sauce; to this purpose your Sauce being ready done, you put them into a Dish, and put your Slices over them, and serve them up hot for Entry or Hors d' Oeuvre.

They serve up these Cod's Tails, and these fry'd Slices likewise, with a Ragoût of Cucumbers the same as that made with Gravy, and instead of moistening them with Gravy, you moisten them with Fish Broth, or Broth made of Endive.

*Salt Cod's Tails in Surprise.*

**T**AKE the Flesh of a Carp, and the half of that of an Eel, with a little Parsley, a few green Onions, and some Champignons season'd with Pepper, Salt, Sweet-herbs, fine Spice, a little Bread boil'd in Milk or Cream, with some Yolks of Eggs, all well minced together, with some fresh Butter, according to the quantity of the Flesh you have. Then boil a Cod's-Tail, take it off in Slices; but keep the Bone and the end of the Tail, that holds to it. Make a Ragoût with Champignons and Truffles, which you fry a little in a Stew-pan in a little brown Butter and Flour, and moisten it with Broth; let it boil softly, and skim it well; put in some Carp's Melts, and your Slices of Cod, and thicken it more with Craw-fish Cullis, or some other. Let your Ragoût be relishing,

lishing, and put it in a place to cool: Put your Fish-bone together with the end of the Tail hanging at it in a Silver Dish or Baking-pan, make it into the shape of a Cod's-Tail with your forc'd Meat; make a Border round it, the height of three Fingers, and put in it your Ragoût, cover it with the same forc'd Meat, and with beaten Eggs; dip in it a Knife to make thereby your Cod very smooth; then melt some fresh Butter, put the same over it, and strow it with fine Crums of Bread, set it a stewing, let it be baked, or under the Cover of a Baking-pan, let it have a good Colour, and serve it up hot for Entry.

Observe, that when you put it into a Baking-pan, you must put in the bottom of it some very thin and small Slices of Bread, or a small Abesse made of Paste to hinder it from sticking, and that it may the easier slide into the Dish you serve it up in.

*Salt Cod (à la Sainte Menhout.)*

**B**OIL a couple of Cod's-Tails in Water; then take them off in Slices as large as you can; make a Sauce with fresh Butter, a dust of Flour, some Parsley cut small, some Truffles and Champignons, cut the same way; some Capers, Pepper, Nutmeg and Cream; put your Cod's Slices into it, and let them stew upon a Stove with a slow Fire. Let them be relishing, and not too salt, and let them grow cold: put a  
Hash

Hash of Carps in the bottom of your Dish ; (the way of making the same is seen in the Chapter of Ragoûts :) garnish the brim of your Dish round with your Slices of Cod, but let them not cover your Hash in the middle, and strow fine Crums of Bread all over it ; send it to be bak'd to get a good Colour, and serve it up hot for Entry, or Hors d' Oeuvre.

*Salt Cod the Italian Way.*

**T**AKE white Cod, that is well scal'd and soak'd, take off the Salt carefully ; let it be in full Water, and one boil will be enough : Take a Stew-pan, put in it a lump of Butter, some green Onions cut small, Parsley, some Garlick and Sweet-herbs : Take your Cod out of the Water, and put it into the Stew-pan over the Butter, put in it a Glafs of good Oil, a little beaten Pepper, with an Orange-juice ; set your Fish over the Fire, keeping it continually stirring, that it may grow thick ; this done, and it being well tasted, dish it up, and serve it up hot for Entry.

*Dry Cod.*

**T**AKE dry Cod, cut it into pieces, and let it soak from Night till Morning ; boil it with a great boil and a quick Fire : take a Stew-pan, put in it a good lump of Butter, some green Onions, Parsley cut small, and beaten Pepper. Take your Cod out of the  
 3 Water,

Water, put it over your Parsley, and put in it Onions done *à la Braise*; then put your Cod over the Fire, and stir it till it be pretty thick; this done, let it be relishing, dish it up, and serve it up hot for Entry.

*Salt Cod (à la Provencale.)*

**B**OIL your Cod the same way as that before; put in a Stew-pan a Glass of good Oil, some Parsley and green Onions cut small, half a Glass of white Wine, two Cloves of Garlick, the Juice of a couple of Lemons, and a few Crums of Bread; put your Cod by small Bits in your Composition; put it over the Fire, taste your Fish, and make it relishing; then dish it up, and serve it up hot for Entry.

*Salt Cod (the Dutch Way.)*

**T**AKE some Cod well scal'd, and the whitest you can get, the Salt being well taken off, boil some small Carrots in Water, then throw your Cod cut into Slices into it; your Cod being done, dish it up, and with each Slice of Cod, two or three small Carrots: Take some Parsley wash'd and cut small, which you put in a Sauce Boat, and melted Butter in another, and serve up your Cod hot for Entry; Mustard might be put into the Butter, but every Body does not like it so; it should however be upon the Table.



## C H A P. XIV.

*Of Tunny and Tenches.**Tunny.*

**I**S a large Sea-Fish, which they marinate in *Provence* in *France*, and eat it like *Sallet*; it may be eaten in a Paper or Silver Case. Rub the same with Butter, and put in it your Tunny cut into Slices; season it with Parsley, green Onions, Pepper and Sweet-herbs: continue this till your Cases are fill'd up; put some Butter over it with Crums of Bread. Let it be done in the Oven, or under a Cover; give it a Colour and serve it up hot.

When the Tunny can be got fresh, you may make Pyes with them either hot or cold, in the same manner as they make Salmon-pyes; and you may make other Entries in the same manner as you do with Salmon.

*Roasted Tunny.*

**C**UT your Tunny into large pieces, each weighing about two Pounds, lard them with Slices of Eel and Anchovies; put them on the Spit, and make a Marinade in this manner. Take half a pint of Vinegar with an Onion cut into Slices, some Slices of Lemon, whole green Onions, Pepper, Salt, a Bay-leaf, and some Butter; put the Poiv-

rade under your Tunny, and besprinkle them always whilst a doing; being done, take them off; take what is in the Dripping-pan, take the Fat off, and thicken it with Cullis; put to it some Capers, make it not too salt: dish your Tunny up, putting the Marinade under it, serve it up hot.

*Fry'd Tenches.*

**B**OIL some Water, then take it off, put in it your Tenches, stirring them about; take them out again, and scrape them very white and clean, and wipe them well; gut and split them in the back, strow a little Salt and Flour over them, and fry them. Being fry'd and of a good Colour, take them out and put them a draining, dish them up, and serve them up hot.

*Fricassee of Tenches with a white Sauce.*

**T**HE Tenches being scrap'd very white, gut them and cut off their Heads, split them in the middle, and cut them into six pieces, wash and wipe them well; put Butter into a Stew pan let over a Stove; the Butter being melted, put in the Tenches thus cut, with Champignons; season them with Salt, Pepper, a Bunch of Sweet herbs; toss up the Pan, then put a little Flour over it, and moisten it with a little hot Water: Boil a pint of white Wine, and put the same in the Fricassee: Being boil'd pretty short, make a thickning with three or four Yolks of Eggs, which  
you

you stir up with a little Verjuice, or else a little white Wine boil'd, thicken your Fricassee therewith, as you do a Fricassee of Pullets: put in it a little Parsley cut small with a little Nutmeg: See your Fricassee be of a good Taste, dish it up handsomly, serve it up hot.

*Fricassee of Tenches with a brown Sauce.*

**T**HE Tenches being scrap'd very white, gut them and cut off their Heads, split them in two, and cut them into four or six pieces, wash and wipe them well; put some Butter into a Stew-pan over the Fire, put a dust of Flour in it, and make it brown; being brown, put your Tenches into the Stew-pan with Champignons, and season them with Salt, Pepper, a bunch of Sweet herbs; having given it a toss, moisten it with Fish-Broth, or else with Onion-Gravy: Boil a Pint of white Wine, pour it into it, being done, thicken it with some Cullis: Let it be relishing, dish it up handsomly; serve it up hot.

When Asparagus and Artichokes are in Season, you may put some into it, after they have been blanch'd.

*Forc'd Tenches.*

**Y**OUR Tenches being scrap'd very white, split them a little in the back, take off the Skin with the point of a Knife, cut the Bone through at the end of the Tail

and Head and draw it out; then take the Bones out of a Tench or a Carp; put the Flesh upon a Dresser with Champignons, a little Parsley, green Onions cut small, and season it with Salt, Pepper, fine Spices, and a few Sweet-herbs, mince all well together; put in it some fresh Butter, with the Yolks of three or four Eggs, Crums of Bread boil'd in Cream or Milk; all being well minc'd together, force therewith your Tenches; this done, sow them up, put drawn Butter into a Stew-pan over the Stove; being hot, flour your Tenches a little and let them fry one by one: being well colour'd, take them out: put Butter of the bigness of two Eggs into a Stew-pan over a Stove; the Butter being melted, put in a little Flour, keeping it stirring; being brown, moisten it with Fish-Broth, or Onion Gravy, with a little white Wine; place your Tenches in this Sauce; season them with Salt, Pepper, a Bunch of Sweet-herbs, and let them be a doing over a slow Fire: being done, take them out, dish them up, and pour over it your Ragoût, serve them up hot.

At another time instead of frying them, you do them in a small Seasoning, putting a Ragoût of soft Roes over them.

Another time you may put in a Ragoût made with Craw-Fish Tails or Oysters.—  
For the way of making Ragoûts, see the Chapter of Cullis and Ragoûts.

*Tenches dress'd in a Stew-pan.*

**Y**OUR Tenches being forc'd in the manner abovesaid; rub a Silver-dish or Baking-pan with Butter season your Fish with Salt, Pepper, sweet Herbs, fine Spice, an Onion cut in Slices, with some whole green Onions; place your Tenches over it, season them all over, moisten them with melted Butter, strow them with fine crums of Bread, and send them to be bak'd; being well colour'd, dish them up, and serve them up dry. — They serve them up with all sorts of Roots or Herbs put under them, or else with some Cullis of Craw-Fish, or Anchovy Sauce. 'Tis but the Ragoût that makes the difference: The way of making Ragoûts is seen in the Chapter of Ragoûts.

*Tenches Forc'd and Fry'd.*

**B**EING scrap'd very white, split them in the back, gut and force them with the same forc'd Meat as those before; being forc'd, sow them up; melt Butter, and put Salt in it, dip them in it, strow them with Bread, and put them a broiling: being well colour'd and done, dish them up; put under them a slight Ragoût made with Champignons or Truffles, and serve them up hot.

*Tenches with Fillets marinated.*

**Y**OUR Tenches being scrap'd very white, gut them, cut off the Heads, and split them in two, which you cut in Slices, place them in a Dish; season them with Salt, Pepper, whole green Onions, Parsley, an Onion cut into Slices, a Bay-leaf, a little sweet Basil, some Cloves and a little Vinegar; stir all well together, and let them marinate about two Hours: this done, take out the Fillets, wipe them between two Towels; flour them, and fry them in drawn Butter: Being well colour'd, take them out, dish them up handsomly, with fry'd Parsley; serve them up hot.

*The Mullet*

**I**S a Sea, as well as a River-Fish; the one is as good as the other: Scale and gut it, slice it in the back, and having rub'd it with melted Butter, put it a frying; make your Sauce with Butter, Capers, Slices of Lemons, Salt, Pepper, Nutmeg, and Verjuice or Lemon-juice. It may be also fry'd with drawn Butter, then dish it with the same Sauce and Capers, and Anchovies, or with a minced Sauce, or Parsley Sauce; at another time you may boil it, and serve it up with the same. They may also make Pyes with Mullet.

*Entry of Cod in Court Bouillon the Dutch Way.*

**Y**OUR Cod being scal'd, gutted and wash'd, cut it into Slices to fill your Dish with. Put your pieces of Cod in fresh Water, and then into a Kettle with Water; when the Water boils, put in your pieces, with Salt and Vinegar; being boil'd, dish them up, covering your Dish well; then let it drain, and serve it up with a thick Sauce and Parsley for an Entry or a Remove.

*Entry of a Cod's Head.*

**T**AKE a Cod's Head, with six Inches of the Body; boil them with Water and Salt, a pint or more of good Vinegar, let your Water be well salted; put a bunch of sweet Herbs into the Water, an Onion cut in Slices, with some Cloves. Bind the Head with Pack-thread in boiling it; then take it out to be drain'd, and dish it up. Keep a Sauce ready made in the following manner: Take any number of Oysters you think fit, blanch them in their Liquor; then take them out, and let them drain upon a Sieve, and keep the Liquor to make your Sauce with; put your Oysters into fresh Water, then take them out, and let them one by one drain upon the backside of a Sieve. Put about a Pound of good Butter into a Stew-pan with a little Nutmeg, a dust

of Flour, Salt, Pepper, a little Mace, a dash of Vinegar, with some of your Oyster Liquor, Parsley blanch'd and cut small, and three or four Anchovies; cut the same, thicken your Sauce upon the Fire; let it be relishing, and put in the white of your Oysters, or your whole Oysters; (this depends on the Workman :) put your Sauce over it, and serve it up hot for Entry or a Remove.

*Other Entry of Cod.*

**T**AKE Cod well wash'd and clean'd; if it be the bigger End, cut it in pieces; if it is the Tail end, you must bind it with Packthread; then put your Cod in a Baking-pan or Silver Dish with Butter, Salt, Pepper, fine Spice, an Onion, a little Fish-Broth and a Glass of Wine. Then send your Cod to be baked, or else to be done under the Cover of a Baking pan; being almost done, take it out, put in it a dash of Vinegar, and strow Crums of Bread over it, put it into the Oven again till it is done; let it be well colour'd; serve it up hot for Entry.

*Entry of Cod with sweet Herbs.*

**B**OIL your Cod in white Wine, season it with Salt, Pepper, sweet Basil, Thyme, Bay-leaves and fine Spices. Being boil'd, take it out, and lay it in its Dish with a Sauce over it, strowing some crum'd Bread on its top, then bake it. Make your Sauce with Butter, a little Nutmeg,  
Salt,



Salt, Pepper, a dash of Vinegar and two Yolks of Eggs: Then thicken your Sauce upon the Fire; and being thicken'd, pour it over your Cod, and serve it up hot for Entry.

*Fricassee of Cod.*

**T**AKE the Sounds, Roes, &c. of several Cods, split them and scrape them well; then blanch them: being blanch'd, put them in fresh Water, wash them very clean, and cut them into square pieces, the bigness of the end of a Thumb. Then put a lump of Butter in a Stew-pan, tosse it up with an Onion cut small; after that put in your pieces, and give them two or three Tosses; this done, put a little Flour over them, moisten them with a little Fish-Broth, season'd with Salt, Pepper, sweet Herbs, fine Spice, and let them stew gently: Being done, thicken it with Yolks of Eggs, Parsley cut small, with a dash of Vinegar or Verjuice, and serve them hot for Entry.

*Fricassee of Cod the Italian Way.*

**T**AKE the Sounds of Cods according to the bigness of the Dish you will make: Cut them into Fillets, and tosse them up in Oil with an Onion cut small, moisten them with a Glass of white Wine, and a little Fish-Broth, season'd with Salt, Pepper, and beaten Spice, and let them stew softly; let them be of a good taste: thicken them

them with Yolks of Eggs, much Lemon-juice, and Parsley cut small. You may add Champignons and Truffles; being thicken'd dish them up, and serve them up hot for Entry.— You may also make them in Hotch-Potch, call'd *Menu du Roi*, or like Beef Palates and Hog's Ears. You may also do them in the same *Menu du Roi*, like Beef-Palates, and Hog's Ears: and you may likewise fill up these Sounds with forc'd Meat made with the Flesh of Cabillau, or other Fish cut into Slices mix'd with forc'd Meat done in a seasoning; serve them up with a white Sauce, or an Oyster Ragoût, or a Parsley-Sauce, or an *Italian* Sauce, you garnish your Dish with soft Roes of Cods try'd.

## C H A P. XV.

### *Of Carps.*

#### *A Carp (à la Chambor.)*

**T**AKE a large Carp, scale and wash it, lard it with thick Bacon and Ham; being larded, take half a dozen of Pidgeons with fat Livers, Sweet-breads, Mushrooms and Truffles, if you have any; put all together for a moment in a Stew-pan, season it with Pepper, Salt, sweet Herbs, a little Cullis, and Lemon juice; then put this into your Carp, and sew it up. Lay a Napkin over your Dresser, take some Slices of Bacon, spread them over your Napkin the  
length

length of your Carp, put more Slices over it; then fold it up in the said Napkin, and tie it on both ends, then take a Leg of Veal, cut it into thin Slices; put them in a Stew-pan with small Slices of Ham, Onions and Carrots cut also into Slices: put the Stew-pan over the Fire, let them sweat like Gravy of Veal; and when they begin to stick, moisten them with Broth; then put them in an Oval Stew-pan, together with the Meat and the Gravy: Now put in your Carp, season'd with Pepper, Salt, sweet Herbs, Cloves, Mace, three Bottles of white Wine, and a Lemon cut into Slices: Cover your Carp with the Liquor, let it boil very gently. Make a Ragoût with Sweet-breads of Veal, Mushrooms, Truffles, Cocks-Combs, fat Livers and soft Roes of Carps. Take half a dozen young Pigeons, which you dress (*au soleil*) or with sweet Basil, or instead of Pigeons, a couple of Chickens cut in four and marinated, or else larded with thin Bacon, and glaz'd like Fricandos. Take half a dozen of Sweetbreads of Veal larded with fine Bacon; let them stew and glaze like Fricandos. Take also a dozen of large fine Craw-fish; boil them, then pick their Tails, cut off the small Claws; if you have Craw-fish enough to make a Cullis, you may use it instead of other Cullis. Your Carp being done, and ready to be serv'd up, take it out, let it drain, keep in readiness your Ragoût of Pigeons, Sweet-breads of

Veal

Veal and Craw-fish ; unfold the Napkin, take off the Fat ; then dish up your Carp with the Ragoût over it ; garnish your Dish with one Craw-fish, one Pigeon, and one Sweet-bread, placed by turns till it is full ; serve it up hot.

These sorts of Entries generally serve to remove Soops.

*Another Carp (à la petite Chambor.)*

**T**AKE a Carp, scale, gut and wash it clean : Take off the Skin on one side, lard it with fine Bacon ; then take a Salpicon made with Sweet-breads of Veal, Mushrooms, Truffles, and Cocks Combs, but without Cullis : Stuff with this your Carp ; sew it up. Take three or four Bottles of white Wine, put them in an Oval Stew-pan with Onions cut into Slices, some Lemon-peels and Salt ; put the Stew-pan over a Stove, and as soon as it boils put in your Carp, let it boil a little, then take it off : Make a Jelly with three Pounds of a Leg of Veal cut in thin Slices, with some Slices of Ham, Onion, Garlick, Cloves and sweet Basil ; put all together in an oval Stew pan, moisten it with Broth, put it over the Fire ; your Veal being half stew'd, put your Carp upon a brass Plate pierc'd through, and put the same in a Stew-pan, or upon a Napkin, that it may be taken out the easier ; it being done, take it out, strain off the Liquor it was boil'd in, then put it again in the oval Stew-pan

over

over the Fire, let it stew till it turns to a Jelly; put in your Carp the larded side downwards, put it upon hot Cinders, that it may glaze gently. Being ready to serve up, take up your Carp as dextrously as you can, dish it up with an Essence, or an *Italian* Sauce; serve it up hot.

You may garnish it with Sweet-breads of Veal glaz'd and Craw-fish, if you will; and at another time with Squobs glaz'd, or Wings of Fowls or Turkeys larded and glaz'd, and serv'd up hot.

*Entry of Carps (à l' Estouffade.)*

**S**CALE and wash your Carps, gut and wash the inside with Wine; take an oval Stew-pan the bigness of the Carp, put in some Onions cut into Slices, and then your Carp; season it with Pepper, Salt, Cloves, a dash of Vinegar and a Bottle of Wine, moisten it with hot Water, put it over a Stove, let it stew; when stew'd, take it off, put the Wine with which you have wash'd your Carp into a Stew-pan, with some Anchovies cut small; let it have a boil or two, then strain it off; put it again into the Stew-pan with a good lump of Butter, and a dust of Flour to thicken the Sauce, add a Lemon-juice: Put your Stew-pan over the Fire, thicken your Sauce, let it be relishing; being well done, put in some good Butter rowl'd in Flour, let it be relishing,

take out the Bunch; being ready to serve, dish it, and serve it up hot.

*Other Entry of Carps stew'd.*

**T**AKE a Carp, scale, wash and gut it, split it in two, cut each half in three pieces, put them in a Stew-pan, with a dozen of small Onions blanch'd season them with Pepper and Salt, a bunch made with Parsley and Sweet Herbs; moisten them with half a Bottle of good Wine, put them a stewing, take some Butter, put it in a Stew-pan with some Flour; put it over the Fire, stir it till it begins to have a Colour; moisten it with a little Fish Gravy, or with Water; this being well mix'd and stirr'd together, put it into the Stew-pan with your Carp: Let it be relishing, dish it, and serve it up hot.

*Entry of a broil'd Carp.*

**S**CALE and gut your Carp, slice it up on the Back, rub it with melted Butter, Pepper and Salt it, then broil it; put to it a Ragoût made with Mushrooms, soft Roes, Artichoke-Bottoms with Onions and Capers. Being ready to serve, dish it with this Ragoût over it, serve it up hot.

*A forc'd Carp.*

**T**AKE a couple of Soles with a Pike, bone them, mince the Flesh with a few Onions, fine Spice, Pepper, Salt, Nutmeg,

meg, fresh Butter, and some Crums of Bread boil'd in Cream or Milk; thicken your minc'd Flesh with Yolks of Eggs, with the White whip'd up to Snow. Take a large Carp, fill it with this minc'd Flesh, stew it with white Wine in an oval Stew-pan over a slow Fire, season'd with Pepper, Salt, Cloves, a bunch of sweet Herbs and fresh Butter. Keep in readiness a large Ragoût made with Morilles, Truffles, Mushrooms, Bottoms of Artichokes, soft Roes of Carps, and Craw-fish-Tails; let it be palatable: Make your Ragoût pretty thin; put to it good Cullis of Craw-fish, or any other Cullis, then dish your Carp with the Ragout over it: serve it up hot.

*Another Entry of Carps.*

**F**ORCE them the same way as that before; let the stuffing be good and palatable, bake it in the Oven. To make this forc'd Meat, bone your Carps, mince the Flesh with a few green Onions, Parsley, Mushrooms, Pepper, Salt, and Nutmeg; add to it a bit of the Crum of Bread boil'd in Milk or Cream, put it over the Stove with good fresh Butter, and four Yolks of Eggs, with the Whites beaten up to Snow; put your Carp's Bones with Slices of Bread under them in a Baking pan rubb'd with Butter, put your Stuffing over it, beat an Egg upon a Plate, and order it with a Knife dipp'd in Eggs; then besprinkle it with melted Butter,

ter, strow it with Crums of white Bread, and send it to the Oven: Let it have a good Colour, serve it up hot.

All sorts of minc'd Fish are done the same way; and there is nothing else but to counterfeit the Flesh of the Fish. — And you may bake them in a Silver Dish instead of a Baking-pan.

*A Carp larded with Eels in Ragout.*

**S**CALE your Carp, lard it with large Slices of Eel; then put it in a Stew-pan, season it with Pepper, Salt, Nutmeg, a bunch of sweet Herbs, half a Ladle-full of Water, and half a Bottle of white Wine, Mushrooms and Truffles if you have any, together with small Onions blanch'd, let it stew softly; when done, put in it some Capers, two Anchovies, a lump of Butter rowl'd in Flour; let it stew a little, serve it up hot; see your Ragoût well thicken'd and of a good taste.

*Forc'd Carp.*

**T**AKE a large Carp, scale and gut it clean; take off the Skin, leave the Head and Tail; make a Stuffing with the same Flesh as before, and that of Eels, and soft Roes of Carp season'd with sweet Herbs, Pepper, Salt, Cloves, Nutmeg, Thyme, fresh Butter and Mushrooms, all very small; sew up the Skins, bake it, or put it in a Stew-pan with good Butter, white Wine, Fish-Broth, and a thin



thin Purey, and a good Seasoning, putting Butter dipp'd in Flour, and Parsley cut small; put over it a Ragoût of Soft Roes in serving it up.

*Carp in a Hash.*

**S**CALE and gut your Carps; take the Skin clean off, keep all the Flesh, bone them, which is done in taking off the Flesh of the Fish by Slices with a Knife: then cut it very small, together with the Flesh of Eels, Mushrooms and Truffles, season'd with Pepper, Salt and sweet Herbs, all cut very small; blanch it in a Stew-pan with good fresh Butter, a little Fish-Broth, or thin Purey. Let it be well done, serve it up with a Lemon-juice.

*Other Carp in a Hash.*

**S**CALE and gut your Carp, take the Skin clean off, Bone it, cut the Flesh very small, put it in a Stew-pan over the Fire, stir it to make it a little dry; then you pour it out upon a Dresser, put to it a lump of fresh Butter, a little Parsley, green Onions with some Mushrooms all cut very small; melt in a Stew-pan a little Butter, with a dust of Flour; which when a little brown, put in your Hash, season it with Pepper, Salt, and a Slice of Lemon; stir it well, lest it might stick, moisten it with a little Fish Broth; let it be palatable, serve it up hot.

All Hashes of Fish are done after the same manner ; and when you have any Cullis, put three or four Spoonfuls to it.

*Carp in Fillets with Cucumbers.*

**T**AKE some Carps, clean and order them as before, fry them, then cut them in Fillets ; cut also some Cucumbers, and let them be marinated ; then blanch them with good Butter in a Stew-pan, moisten them with Fish Broth, or a thin Purey ; add to them a bunch of sweet Herbs and a good Seasoning. Let them be done enough, then thicken the Sauce with good Cullis, put in it your Fillets of Carps, let them stew a little ; serve them up hot.

*A Carp in half Court Bouillon.*

**T**AKE a Carp with the Scales on it, cut it in four, stew it with white Wine, or other, a little Verjuice and Vinegar, Pepper, Salt, Nutmeg, Cloves, green Onions, Bay-leaves, brown Butter, and an Orange-peel : Let the Broth waste, leaving but very little, put in it some Capers in dishing it up.

*Carp (in Court Bouillon.)*

**C**UT off the Gills, gut and boil it ; then put it in a Bason, salt it well ; boil some Vinegar, and pour over it ; fold it up in a Napkin, and put it in an oval Stew-pan, with some white Wine, some boiling  
Water,

Water, Onions, Bay-leaves, Cloves, Pepper, and good Butter; let it stew: being stewed, take it out, serve it up upon a clean Napkin, garnish'd with Parsley for a Dish of Roast.

*Other Carp broil'd.*

**T**AKE a Carp, clean and order it well; rub it with melted Butter, strow over fine Salt; broil it: it being broil'd, make a Sauce with brown Butter, Capers, Anchovies, green Lemon-peels and Vinegar, season'd with Pepper, Salt and Nutmeg; they may be also serv'd up with a Sauce made with fresh Butter, Pepper, Salt, Parsley and green Onions cut small, and a little Fish-Broth or thin Purey; put all in a Stew-pan; put in your Carp, serve it up with an Orange-juice.

*A Carp accompanied.*

**T**AKE a large Carp, and two small ones, take off the Flesh, of which you make a Stuffing; to which add the Crum of a Rowl boil'd in Cream; then let it dry upon the Fire, add to it six Eggs, a Calf's Udder, blanch'd Bacon, with all sorts of sweet Herbs; mix all together with a few Mushrooms cut small, some Parsley and green Onions; when your Stuffing is very near cold, add to it a Pound of Butter, and six Yolks of Eggs, which you mix well together. Your Stuffing being done, put some in the bottom of your Dish, which you turn

into the Shape and Figure of a Carp, adding to it the Head and Tail. The Belly of the Carp must be left empty, to put in it half a dozen of Squabs, Cock's Combs, fat Livers, Muthrooms and stew it, and thicken it with a good Partridge Cullis. Let your Ragoût be cold, before it is put in the Carp; this Ragoût being plac'd, you fill up your Carp with the remainder of the Stuffing: beat up some Eggs in which you often dip your Hand, to make the Carp smooth; then you strow over it fine Crums of Bread, and make upon it some Scales, in imitation of the natural ones, with the point of a Knife. Now there remain the two Heads of your small Carps, and some of the Stuffing, of which you form the two small Carps, one on each side, without putting any Ragoût in them; all being well strow'd with Crums of Bread, send it to the Oven for an Hour and a half; being done and of a good Colour, serve it up hot.

*Another Carp accompanied.*

**T**AKE the largest Carp you can get; scale it, take off the Gills, gut it; lard it with thick Bacon, season'd with Pepper, Salt, Parsley, Nutmeg, Sweet Herbs, and two Slices of Ham; then you fill it with the Stuffing describ'd here above, and put a Ragoût of small Pigeons in the Belly, as said in the foregoing Article; then you fill up your Carp with a little Stuffing, and sew

sew it up ; then you fold it up in a Napkin, and bind it with Packthread : Put it in an oval Stew-pan, or Fish pan. Take two or three Pounds of Veal, cut in Slices, and put in the bottom of the Stew-pan with some Slices of Bacon, some Onions and Carrots : Cover it, and put it a sweating upon a Stove, like Veal-Gravy ; and when it begins to stick, and is of a good Colour, put in a lump of good Butter, a good handful of Flour, to brown together ; moisten it with good Broth and Gravy, scrape well off the brown of the Pan, and put in two small Carps cut in pieces, with a Bottle of Champagne or other white Wine, season'd with Pepper, Salt, Bay-leaves, Sweet Herbs, fine Spice, Onions and Parsley. Pour this Gravy over your Carp, and see it has Sauce enough to pass over it ; let it stew with a slow Fire : Make a Ragoût with other small Pigeons, Cocks Combs, fat Livers, Sweet breads of Veal, Crawfish Tails, green Truffles, Mushrooms and some small bottoms of Artichokes ; put all in a Stew-pan with melted Lard, moisten it with good Gravy ; being done, thicken it with good Partridge-Cullis and Essence of Ham. Being ready to serve up, take your Carp out of its Gravy, unfold it, dish it up, pour your Ragoût over it, serve it up hot : Let there be Ragoût enough to fill the Dish.

Those that will go to the Expence, may garnish it with young Pigeons dress'd with sweet Basil, or with a Marinade of fat

Chicken. Trouts with Gravy are done the same way, as likewise Salmon, Pikes, Turbots, Barbels, and large Soles; they are stew'd in one and the same Gravy; and all sorts of different Ragoûts are serv'd up with them, according to the fancy of the Cook.

*Roasted Carp.*

**T**AKE a Carp with soft Roes, the largest and fattest you can get; clean and order: make a Stuffing with the Roes, Eel's-flesh, Anchovies, Mushrooms, Onions, Parsley and Thyme; season it with Pepper, Salt, and pounded Cloves; add good fresh Butter: the Stuffing being made, fill your Carp with it, sew it up, and wrap it up in Paper well butter'd. Spit it, and in Roasting besprinkle it with white Wine and Butter; being roasted, serve it up over a Ragoût made with Mushrooms, Cardes, Carp's Roes, and tops of Asparagus, or with a Sorrel-Sauce.

*Entry of Carps.*

**T**AKE a midling Carp, or of what size you like; scale and wash it; it being washed, gut it; but keep the Blood: wash the inside with good red Wine; then prick it with the point of a Knife on both sides, and strow it with Salt; let it lay so during an hour; then put it in an oval Stew-pan the bigness of your Carp; put in a Bottle of red Wine, a couple of Onions cut in Slices (which

is put under your Carp, to hinder it from sticking) together with a bunch of Sweet Herbs, some Cloves, a couple of Glasses of Water, and half a Glass of Vinegar: Cover your Stew-pan, set it a stewing slowly with Fire under and over; it being done, put all its Liquor into a clean Stew-pan, put in a good Lump of Butter rowl'd in Flour: Let it stew till wasted to the quantity of Sauce you have occasion for your Carp; add three or four Anchovies cut small, beaten Pepper, Nutmeg, and a handful of Capers either cut small or whole. Let it be relishing, dish up your Carp, pour over your Sauce, serve it up hot, garnish'd with pieces of fry'd Bread the bigness and length of a Finger.

*A Carp (the Bohemian Way.)*

**W**ASH your Carp, cut off the Fins, and the end of the Tail, take out the Gall, but do not scale it; season it with Salt, Pepper, Mace, a lump of good Butter, a couple of Pots of strong Beer, a Glass of good Brandy, Onions, a bunch of Sweet Herbs, Parsley, green Onions, sweet Basil, Cloves and Thyme: Let it boil upon a quick Fire; being boil'd, and of a good Taste, thicken your Sauce with good Butter rowl'd in Flour, serve it up hot.

At another time you may slit it in two, cut it into bits, and boil it after the same manner.

## C H A P. XVI.

*Of Watervis and Pearches.**Pearches, the Armenian Way.*

**S**CALE, gut, and wash them clean; slit them up the Belly; put Butter and young Onions in a Stew-pan over the Fire; the Butter melted, put in some Parsley, season'd with Pepper, Salt, Sweet Herbs and fine Spice. Let it be palatable, strow it with Crums of Bread; take the Fish out again. broil them over a clear slow Fire; being ready, make a Sauce thus, *viz.* put in a clean Stew-pan, a bit of Butter, a dust of fine Flour, a little Vinegar and Water, a few Capers, Anchovies, and a little Nutmeg. Your Sauce being thicken'd, and your Pearches done, dish them up with your Sauce under them, serve them up hot.

*Pearches the Dutch way with an Egg-Sauce.*

**S**CALE, gut and wash them clean. Put Water over the Fire, which when boiling, salt it, taste it, let the Salt prevail: Put in your Fish, make a Sauce thus, *viz.* beat up two or three Eggs with a little Water and Vinegar, add a good lump of Butter, and a little Mace, set it in a clean Stew-pan over the Fire to thicken, but let it  
not



not curdle: being thicken'd, taste it whether it be palatable. Take out the Peaches to drain, dish them up, with the Sauce over them; serve them up hot for a Course.

*Peaches dress'd another Way.*

**G**UT and wash them; put them in a Stew-pan with Slices of Onions, Parsley, sweet Basil, Thyme, Bay-leaves and a little Vinegâr; boil them. When done, take them out, scale them, and put them in again for a little while. Then dish them up with a high relish'd Sauce over them; serve them up hot for a Course.

*Broil'd Peaches.*

**S**CALE, gut, and wash them, wipe them dry, put them in a Stew-pan with Onion, or young Onions cut small, some shred Parsley, Sweet Herbs and a lump of Butter; put them over a slow Charcoal Fire to stew softly to take a Relish. Then broil them, turn them, being thoroughly done, make a Sauce thus, *viz.* Put in a Stew-pan a lump of Butter rowl'd in Flour, a little Water and Vinegar, let the Sauce thicken; add an Anchovy chop'd small, and a few Capers. Let the Sauce be palatable, dish up your Peaches, serve them up hot for a Course, with the Sauce over them.

*Omghekeerde Armeniaans*

**A**RE Peaches of about a Pound weight. Scale and slit them; season them with Mace, Salt, pounded Biskets, and Slices of Lemon, and Butter all over them. Turn them inside out, tie them with Pack-thread, broil them till thoroughly done. Then cut off the Thread, open them, serve them up with melted Butter and a Lemon juice.

*Pearches call'd (Dooop-Fish.)*

**A**RE Peaches, three of which are about two Pounds weight; scale them, slice them on both sides in three places to the Bone; being boil'd in Water and season'd with Salt in proportion to their quantity, drain them, serve them up with a white Sauce and scrap'd Horse-Radish.

*Pietercely-Boars*

**A**RE large Peaches, which are sliced on both Sides to the Bone; boil them like those here before. Serve them up with a Sauce made with Parsley chop'd small and boil'd, and mix'd with fresh Butter: Let the Sauce be pretty thick, and the Parsley green.

This same Sauce may serve for *Schelvis* and *Molenaer*.

*Other*

*Other Pearches dress'd the same Way.*

**G**ET Pearches both large and small; gut and wash them clean; put them in a Stew-pan, season them with Salt, Pepper, Cloves, Onions cut in Slices, some sprigs of Parsley, Bay-leaves and Vinegar, cover your Fish with Water, let them stew. When done, take them off, scale them, and put them in a Dish or other Vessel, strain off their Liquor, pour it over them, and keep it hot. When you are ready to serve up, drain them, dish them up with a white Sauce made with Anchovies and Capers.

At another time you may serve them up with a Cullis of Craw-fish. The way to make this, see in the Chapter of Cullis.

*Watervis,*

**A**RE Pearches of a different size, some the length of a Finger, some bigger, more or less; scale them, slit them from the Gills to the Tail: Put them in Water without being gutted for a while. Then take some small Pikes, scale and gut them, open them in two, bring both ends of the Tail up to the Mouth, fasten'd with Skewers, to represent the shape of a Dolphin. Take as many of these you think will make up your Dish. You may to the same purpose take likewise small Plaices, Burts, Shrimps and Craw fish, if you have any. Then take your Fish out of the first Water, and put them

them in fresh Water with a handful of Salt. When you are almost ready to serve up, put Water over the Fire in a Stew-pan, and when it begins to boil, put in a bunch of Parsley with one or two dozen of Parsley-Roots, slit on both ends in four; and being done, take them out, put in the same Water two or three handfuls of Salt, with half a Glass of Vinegar; as soon as the Water boils again, taste it, and let the Salt prevail. Then put in your Fish, boil them till done. Take off the Kettle, put in again the fore-said Roots and Bunch, at the same time dish up your Fish with the Bunch and Roots, and some of the Liquor over them to cover the Fish, and serve it up immediately after the Soup.

*Schellvis.*

**S**CALE, gut and wash them well, keep their Livers. Put a sufficient quantity of Water over the Fire, and as soon as it boils, salt it, and put in your Fish with the Livers, let them boil. Put some Parsley pick'd, wash'd, and cut small, in a Stew-pan with a little Water, let the Parsley boil dry. Being ready to serve up, take out your Fish to drain, dish them up. Take out the dry'd Parsley; put a good lump of Butter in the Pan, keep it stirring till it be as thick as a white Sauce, put the same over your Fish, or into a Saucer, serve it up hot for a Course.

*Broil'd*

*Broil'd Schellvis.*

**S**CALE, gut, wash and wipe them dry. Melt Butter in a Stew-pan, when melted, put in your Fish, let them soak well; then take them out, salt them and broil them; being done and ready to serve up, make a white high relish'd Sauce with Capers, Anchovies, and a little Pepper, which being thicken'd, put it over your Fish, and serve them up for a Course.

## C H A P. XVII.

*Eggs and Omeletts.*

**A**S Eggs are us'd at all times, and in Lent and Fast days particularly; so nothing has receiv'd a greater variety of Dressing; for by Dishes and Courses we shall here set down the choicest manner of dressing them, seeing every body knows how to boil and fry them in the plain way.

*Eggs with Orange-juice.*

**B**REAK as many Eggs as you'll dress, put a little Water to them, squeeze the juice of an Orange in it, and let none of the Seeds fall in it Season them with a little Salt, and beat them well together. If it is a Fast-day, put a little Butter in a Stew-pan; if another day, put in Gravy; put your Eggs into the Pan and keep it stirring, as if it were

were a Cream, least they should stick to the bottom; when they are done, dish them up, and serve them up hot.

*Eggs in Caule.*

**T**AKE some raw Gamon of Bacon, Sweet-bread of Veal, fat Livers and Mushrooms, which you cut in Dice, and fry in a Stew-pan with melted Bacon; wet them with Gravy, and let them soak on a slow Fire for about half an Hour, and bind it with a good Cullis or Coolee of Veal and Gamon of Bacon. See that your Ragoût has a good Taste, and let it cool. Take ten Yolks of Eggs new laid, keep the Whites and whip them into Snow; mix your Yolks with a clear Cullis of Veal, or a little Cream, and strain them thro' a Sieve, put them in your Ragoût with your Whites in Snow, mix all well together; then take a Stew-pan, put a Caule in the Bottom of it; put your Ragoût in it, cover it with your Caule, and put it in the Oven; when 'tis enough, put it upside down on a Dish, and serve hot.

Another time instead of serving it dry, put some Essence of Gamon, or else a Ragoût of Gamon cut in Dice over it. Another time serve it with a Ragoût of Truffles cut in small Dies.

*Eggs with Endive.*

**B**LANCH some Endive, press it well, give it two or three cuts with a Knife, and put it in a Stew-pan, wet it with a little  
Fish-

Fish-broth, and season it with Pepper, Salt, and a Bunch of Sweet Herbs, let it soak on the Fire for about half an Hour, and bind it with a Cullis of Fish; let your Eggs be poach'd in Butter and clean'd all round. Mind that your Ragoût of Endive taste well. dress it in a Dish, lay your poach'd Eggs well colour'd in order upon it; and serve hot.

*Eggs with Lettuce.*

**T**AKE Cabbage-Lettuce, and blanch them, and press them well, cut them in Slices, and fry them in a Stew-pan, with a little fresh Butter, season'd, with Salt, Pepper, and a Bunch of Sweet Herbs, and let them soak half an Hour on a slow Fire; being done, take off the Fat, and bind them with a Cullis of Fish; take fresh Eggs, fry them in brown Butter, order and pair them about with your Knite. Mind that your Ragoût of Lettuce be of a good Taste, dress it in a Dish, lay your fry'd Eggs on it, and serve it up hot.

*Eggs with Cellery.*

**T**AKE three or four Heads of Cellery, boil them in a white Water, which is made with Water, Flour, Butter and Salt; being boil'd let them drain, cut them in Slices, and put them in a Stew-pan with clear Cullis of Fish, and let them soak half an Hour on the Fire, bind it quite with a

Cullis of Lobsters, or some other Cullis, and a little bit of Butter as big as a Nut, stir it always on the Fire, let your Ragoût be of a good Taste : put a little Vinegar to it, and dress it in a Dish, put your poach'd Eggs over them. and serve them hot.

When you will not make use of poach'd Eggs, make use of hard ones which you peel, and choose the finest ; cut them in half, your Ragoût of Cellery being at the bottom of your Dish, garnish the brim of your Dish with your Eggs cut in two. You may serve them also with a Ragoût of Endive, or Lettuce, or Sorrel.

*Eggs with Craw-fish.*

**M**AKE a Ragoût with Craw-fish-Tails, Truffles and Mushrooms, a few Bottoms of Artichokes cut in bits, and fry them in a Stew-pan with a little Butter, and wet them with a little Fish-Broth, and season it with Pepper and Salt, a Faggot of fine Herbs ; let it soak for a quarter of an Hour on the Fire ; being done, take off the Fat, and bind it with a Cullis of Craw-fish. Poach half a dozen of new laid Eggs in boiling Water, clean them well, dress them handsomely in a Dish, mind that your Ragoût be nice and good ; throw it over your Eggs, and serve it hot.



*Eggs with Craw-fish.*

**M**AKE a Ragoût with Craw-fish Tails, Truffles and Mushrooms, a few Bottoms of Artichoaks cut in Bits; fry them in a Stew-pan with a little Butter, and wet 'em with a little Fish Broth, and season it with Pepper and Salt, a Faggot of Fine Herbs; let it soak for a quarter of an Hour on the Fire. Being done take off the Fat, and bind it with a Cullis of Craw-fish; poach half a Dozen of new-laid Eggs in Boiling Water, clean them well, dress them handsomely in a Dish; mind that your Ragoût be nice and good, throw it over your Eggs, and serve hot.

*Eggs with Craw-fish on Fast Days.*

**T**AKE a small Ladleful of Fish-Broth, with a small Crum of Bread, one Mushroom, a little Parsley, a young Onion whole, let the whole soak together; take it from the Fire and put a Cullis of Craw-fish according to the size of your Dish; put a Dish on the Table and a straining Cloth over it, some Yolks of fresh Eggs, and strain your Cullis with your Yolks twice or thrice through this woollen Cloth; put a Silver-plate on hot Cinders, and put your Eggs in it, and cover them with the Cover of a Tourt-pan with Fire upon it; take the Cover off from time to time to see that they be not over done; when they are enough, serve them hot for a By-Dish.

*Eggs the German Fashion.*

**B**REAK Eggs whole in a Dish, in which Butter is made very hot, put a little Pease-Broth to them, and beat two or three Yolks of Eggs with a little Milk, and then strain them through a woollen Cloth; take away the Broth your Eggs have boil'd in, put your Yolks of Eggs above it, with rasp'd Cheese, and give them a Colour.

*Eggs the Burgundian Fashion.*

**T**AKE a bit of preserv'd Lemon, some Bitter Almond Biscuits, and some sweet Almonds and Sugar; pound the whole well together; take four or five Eggs, beat them and strain them with a little Milk and Salt, and dress them as Eggs *al a Craim*, and give them a fine Colour with a red hot Shovel; and serve them hot for a By-Dish.

*Eggs the Swiss Fashion.*

**H**EAT Butter very hot in a Dish, drop Eggs whole into it, and having breaded them and powder'd with a Hash of Pike, and rasp'd Cheese, give them a fine Colour.

*Eggs the Portugal Way.*

**M**ELT Sugar with Orange Water, the Juice of two Lemons, and a little Salt; then put them on the Fire with your Yolks of Eggs, and stir them with a Silver Spoon; when your Eggs stick no more to the Dish, they

they will be enough. When they are cold dress them like a Pyramid, and garnish with Lemon-peel and March-pane. You may also serve them hot and dress in their Dish, strowed with Sugar, and glaz'd with a red hot Shovel. At other times you may pound them in a Mortar with Jelly of Currants, or Juice of Beets done in Sugar, and strain them through a Strainer, serve them dry, in or like a Green or Red Rock.

*Portugal Eggs another way.*

**P**UT some Sugar in a Stew-pan according to the Quantity of your Eggs, and a little Drop of Water, and a small Stick of Cinnamon; put your Stew-pan on the Fire, that your Sugar may boil: whilst it is doing, take fifteen Yolks of Eggs, mingle them well in a Stew-pan with half a Pint of Milk, strain them through a Sieve, that there be none of the Whites in it. Your Sugar being done, you add two Zests of Green Lemons to them, and leave it still on the Fire; then pour your Eggs mingled into your Syrup, and stir them till they be bound like a Cream, and take them off the Fire; put a little Salt to them, stir them till they be almost cold, add to them the Juice of a Lemon, dress them neatly on a Dish, and serve them cold for a By-Dish, but take the Cinnamon out of it.

*Eggs with Pistachoes.*

**T**AKE Pistachoes and a Bit of preserved Lemon, peel and pound them; boil some Sugar with Lemon Juice; when your Syrup is half made, put your Pistachoes and Yolks of Eggs in it: stir them till they stick no more to the Pan, and serve them as you do *Portugal Eggs*.

*Eggs with Pistachoes.*

**T**AKE a Quart of Milk, with Half a Pint of Cream, and a Spoon full of Flower of Rice; put them in a Stew-pan and stir them with a little of your Milk, put your Yolks of new-laid Eggs to it, and mix your whole Quart of Milk, and half a Pint of Cream with it: when the whole is well mix'd, put some Sugar to it, as much as you think fit, and a Stick of Cinnamon, two Zests of Lemons, and a little Salt, and stew them on a Stove as a Cream. Peel a quarter of a Pound of Pistachoes and pound them in a Mortar with a green preserv'd Lemon-peel: your Pistachoes being among your Eggs, put a Silver-Dish on the Stove with your Eggs, and stir them till they stick, and when they stick all round to the Dish, take them off the Fire, sugar them, and give them a Colour with a red hot Shovel, and serve them hot for a By-Dish.

*Eggs with Bread,*

**L**ET Crums of Bread soak in Milk for two or three Hours, that is may be thoroughly soak'd; Strain it thro' a Sieve or Strainer, and put a little Salt, Sugar, and a preserv'd Lemon-peel hashed very small, a little rasp'd Green Lemon, and a little Orange Flower Water. Take new-laid Eggs, beat the Whites into Snow, and mingle the Yolks with your strain'd Crum of Bread; add the Whites you have beat into Snow, and mix the whole well together into a Pulpeton-Pan or Stew-pan, which rub all round and at Bottom with good Butter, and put the breaded Eggs you have ready into it; bake them in the Oven, or with Fire under and over; when they are enough, put them in a Dish, sugar them, and glaze them with your red hot Shovel, and serve them hot.

*Eggs with Orange Flower Water.*

**P**UT Sugar and Orange Flower Water in a Dish or Stew-pan with Cream, preserv'd Lemon-peel, hash'd very small, and a little Salt; add eight or ten Yolks of Eggs, and stir them on the Fire with a Spoon, till they are bound; then put them in a Dish, and serve them cold for a By-Dish. You may put the Orange Flower Water to them, when you dress them in their Dish, if you think fit.

*Eggs in Slips.*

**M**AKE Syrup with fine Sugar and white Wine, and when 'tis above half done beat your Eggs in it, and strain them through a Strainer, that the Slips be the easier made; dry them before the Fire, and serve them with Musk or some other Perfume.

*Eggs the Italian Fashion.*

**M**AKE a Syrup with Sugar and a little Water; when it is above half done, take Yolks of Eggs in a Silver Spoon one after another, and keep them to be done in this Syrup. You may thus do as many as you please, keeping your Sugar very hot; you will serve them garnish'd and cover'd with Pistachoes, Slices of Lemon-peel, and Orange Flower Water, which you must have heated in the rest of your Syrup, and Lemon Juice above the whole.

*Eggs with Sorrel Juice.*

**P**OACH Eggs in boiling Water, pound Sorrel and put the Juice of it in a Dish with Butter, two or three raw Eggs, Salt and Nutmeg, and put the Sauce bound over your Eggs, when you serve them.

*Eggs al a Tripe.*

**B**OIL two Dozen of Eggs very hard, then put them in cold Water and peel them, cut them in Slices, put a Stew-pan with

with a little Butter on the Fire, with an Onion hash'd very small, and when your Onion has fry'd two or three Turns, put your Eggs cut in pieces in it, wet them with a little Milk, and season them with Pepper, and hash'd Parsley: mind they be of a good Taste, and serve hot for a By-Dish.

*Eggs the Italian Way al a Tripe.*

**T**AKE Eggs done hard as before, then cut them in four or five Slices, put a little Oil in a Stew-pan with an Onion cut in very thin and small Slices, and let it fry two or three turns on the Stove. Then put your Eggs cut like Tripes in it and wet them with a little Milk; season them with Salt, Pepper, a small Clove of Garlick, and hash'd Parsley. Observe they have a good Relish, put a Lemon Juice over them when you serve, and let them be hot for a By-Dish.

*Eggs Fry'd al a Tripe.*

**T**AKE two Dozen of Eggs, dress, pick, and cut them as above said; fry an Onion in Butter, put your Eggs in it, wet them with Gravy, season them with Salt, Pepper, and hash'd Parsley, a Spoonfull of good Oil, a Clove of Garlick, a Spoonfull of Mustard, and let it have a good Relish and serve hot for a By Dish.

*Other Eggs the Italian Way.*

**T**AKE at least twelve Eggs, boil them very hard and pick them; take the Yolks whole out of them, cut the Whites in small Slips. Then take an Onion, cut it also in Slips very thin, and some Mushrooms in Slices; put a Bit of Butter in a Stew-pan, put it on the Fire, and let it be brown; then put your Slips of Onions in it with your Mushrooms, and let them take a few turns on the Fire; then put in the Slips of Whites of Eggs, bind them with a little Flour, and wet it with a little Gravy, either maigre or fat, and a Glass of Wine. Season it with Salt, Pepper, a Clove of Garlick, and a Lemon Juice; see that it has a good Relish, then put your Yolks to them with a Spoonful of good Oil: and serve hot for a By-Dish.

*Eggs with Verjuice.*

**B**EAT your Eggs with Verjuice, season them with Salt and Nutmeg, let them fry in a little Butter, and serve them hot like a Cream.

*Eggs with the White of Partridges.*

**T**AKE a Partridge relishing of a Fumet, pick, draw, lard, and roast it; when it is done pound it in a Mortar. Put a Ladle full of Cullis, and half a Ladle full of Veal Gravy, with a little Salt, Pepper and Nutmeg into a Stew-pan: warm it a little,  
and



and mix your pounded Partridge with it, and six Yolks of new-laid Eggs; strain the whole through a Sieve, put a Dish on hot Cinders, cover it with a Lid garnish'd with Fire, and when they are bound serve hot for a By-Dish.

*Eggs with the White of Fowls.*

**Y**OU must do these Eggs the same as the last, the whole Difference lying in using the Whites of Fowls instead of those of Partridges.

Those with Pheasants, and Carcass of Leveret, or young Hares, are done the same way.

*Eggs with Gravy, Glaz'd.*

**T**AKE one half of clear Cullis and one half of Veal Gravy, and a little Salt, Pepper, and Nutmeg, and beat six Yolks of new-laid Eggs into the same; run them through a Woollen Strainer, and put a Dish on hot Cinders; pour your Eggs in it, and cover them with a Cover with Fire upon it, and look from time to time whether they thicken or not. When they are done, take them off, and serve hot.

*Eggs with Gravy.*

**T**AKE new-laid Eggs, poach them in boiling Water in which you have put a little Vinegar. When they are done, lay them neatly in a Dish, take Veal Gravy or plain Gravy,

Gravy, warm it, and put some Salt, Pepper, and a young Onion whole. Run it through a Sieve, and put it over your Eggs, and serve hot.

*Eggs stirred with Gravy.*

**T**AKE some Gravy, with three or four Silver Spoonfuls of Cullis, add eight Yolks of Eggs, a little Salt and Pepper; mix the whole well together, and dress it on a Stove like a Cream, and keeping always stirring. When they are done, put a little Nutmeg over them, see that they taste well, put them in a Dish, and serve hot for a By-Dish.

*Eggs with Almonds Glaz'd.*

**T**AKE a Quart of Cream with a Bit of Cinnamon in a Stick, two or three Zests of Lemons, and Sugar as much as you want; peel a Dozen of bitter Almonds, with a quarter of a pound of sweet Almonds, and pound them in a Mortar, wetting them now and then while a pounding with a little Milk; when pounded, mix them with your Cream, and eight Yolks of Eggs, strain the whole two or three times in a Woollen Strainer: take a Silver Dish and put it upon hot Cinders, and pour your Eggs with Cream in it, cover them with a Tourt-pan Cover, having Fire upon it. When they are done, take them off; let them cool, and serve for a By-Dish.

*Eggs Poach'd with Cucumbers.*

**M**AKE a Ragoût of Cucumbers thus. Peel Cucumbers, cut them in half, take the Seeds out, and cut them in Slices, and let them steep with an Onion cut in Slices, Pepper, Salt and Vinegar; having steep'd, dry them in a Cloth, fry them in a Stew-pan with Butter on a Stove: when they are turning brown, wet them with Fish or other Broth, and let them soak over the Fire for half an Hour; when they are done take all the Fat off, and bind it with a Cullis of Fish or Lobsters. Poach new-laid Eggs, in Butter, one by one, as many as you want, and dress them handsomely in a Dish, paring them all round with a Knife. See that your Ragoût of Cucumbers taste well, and be a little tartish, put it under your Eggs, and serve hot, for a second Course or By-Dish.

*Eggs with Craw-fish for a second Dish.*

**T**AKE one half Veal Gravy, and one half of Cullis of Veal and Gammon, in proportion to the quantity you will dress; take one half of it, which you season with Salt, Pepper, and a little Nutmeg; and put the other half which you want to fill the Dish of Craw-fish Cullis, and beat some Yolks of new-laid Eggs into it. Run them through a Woollen Strainer: Put a Dish on hot Cinders, pour your Eggs in it, cover it with the Lid of a Tourt-pan garnish'd with Fire, and look now and then

whether they are thicken'd, and when they are, serve hot for a By-Dish, or second Course.

*Eggs with Truffles.*

**M**AKE a Ragoût of Green Truffles thus: Peel your Truffles, cut them in Slices, and fry them in a Stew-pan with a little Butter, and wet them with a little Fish-Broth, and let them soak on a slow Fire for a Quarter of an Hour; take the Fat off and bind them with a Cullis of Fish. Your Eggs being fry'd in Brown Butter, pare them all round, dress them in a Dish, pour your Ragoût of Truffles over them, and serve hot for a second Course or By-Dish. You may dress them the same way with a Ragoût of Mushrooms, and also with a Ragoût of Morilles.

*Artificial Eggs dropt whole in Butter.*

**S**PREAD Butter on the bottom of a Dish, put Cream Pastry above it, and bake it under a Tourt-pan Cover: when you see it hardens, take it off, then make ten or twelve Holes with a Spoon and fill them with artificial Yolks of Eggs. Then you will make a Sauce with thick Butter, Sweet-Herbs hash'd very small, Salt, Pepper, and a Dash of Vinegar, or without it, and when you'll serve, pour your Eggs over it, and serve hot.

*Artificial*

*Artificial Eggs.*

**I**N *Lent*, and especially on *Holy Friday*, you may serve artificial Eggs several ways. For that end take a Quart of Milk, and boil it in a Pipkin or Stew-pan, stirring it a little while with a wooden Spoon till it is boil'd away to half; take one third part of it in a Dish, and put it again on the Fire with Rice, Cream, and a little Saffron. Being thicken'd, and a little hard, make as it were Yolks of Eggs, with them; keep them lukewarm, fill some Eggshells (well wash'd) with the rest of your Milk, and when you are ready to serve, put the Yolks you have made in those Eggs, and cover them with a little Cream, but rather Almond Cream, and Water of Orange-flowers. Serve them on a Napkin. These are call'd artificial soft Eggs in the Shell.

For the Sorts, mix at first with your Milk Flour of Wheat or of Starch, and make it like a Pastry Cream without Eggs, and season'd with Salt. When it is done, take about a third part of it to make the Yolks, and add Saffron to them; put these Yolks in half Eggshells wash'd, and wetted with Water or white Wine; and with the rest fill whole Shells, and when your Cream is cold, draw these Whites and Yolks out of their Shells to make such artificial Eggs as you think fit. For Example:

To make farceed Eggs: After you have  
taken

taken away the Shell, split the Whites, and dig each half of it with a Silver Spoon, to fill with such a Farcée as before mention'd, dressing them the same way, garnish'd with artificial Yolks, flour'd and fry'd.

For Eggs the Tripe way ; after you have split and hollow'd them as aforesaid, fill them with the Yolks, and then cut them in four, then flour them and fry them in much Liquor ; dress on a Plate : make a Sauce with brown Butter, Sweet Herbs, Mushrooms fry'd and hash'd, Salt, Pepper, Nutmeg, and Rose Vinegar, and garnish with fry'd Bread, Parsley and fry'd Mushrooms.

*Stuff'd Eggs for a second Course.*

**H**Arden a dozen of Eggs, being harden'd, peel them, split them in two, and take the Yolk out of them, put them in a Mortar with a Bit of Butter, young Onions, Parsley hash'd, some Mushrooms, and a Piece of Crum of Bread boil'd in Milk ; if you have any Flesh of Fish put some in it, and season it with Salt, Pepper, Sweet Herbs, and fine Spices. Pound them all well together, and fill the Whites of your Eggs with it, and smoothen them by dipping your Knife in the Egg. Then take the Dish you will serve them in, put some Farcée in the bottom of it, then put your stuff'd Whites of Eggs in order upon it ; then bread them and bake them in the Oven, to give them a Colour. When they are done, put a little  
Sauce

Sauce of any thing you think proper without covering them; and serve them hot for a By-Dish, or second Course.

*Other Eggs stuff'd with Cucumbers.*

**T**AKE four or five Cucumbers, peel them, and take away their Seed, and cut them in Fillets, then marinate them in Salt, Pepper, Vinegar, sliced Onions, and a little Water, then put them in a Cloth, and squeeze the Juice out of them; put them in a Stew-pan with a Bit of Butter, and fry them on a Stove with a quick Fire. When they turn brown, powder them with a little Flower and wet them with Gravy. fat or maigre, let them simmer slowly. Then boil a Dozen of Eggs hard, peel them and split them in two; take away the Yolks, pound them in a Mortar with a large Bit of Butter, Carp or other Fish-flesh hash'd (if you have any) and a Piece of Crum of Bread boil'd in Milk; season the whole with Salt, Pepper, young Onions, Parsley hash'd, Sweet-herbs, and fine Spices. Pound the whole well together, fill the Eggshells with them, and lay them in order in a Tourt-pan, bread them, and let them take a Colour in the Oven; when they are colour'd and done enough see that your Ragoût of Cucumbers has a fine Taste, and if it is not bound enough, put a little Butter and Flower, or maigre Cullis in it. Put it in the Dish you will serve in, set your Eggs above it, and serve hot.

You

You may include among these stuff'd Eggs all sorts of Ragoûts of Herbs, as Lettuce, Endive, Cellery, Heads of Asparagus, White or Brown, &c.

*Eggs Poach'd in Butter with Endives.*

**T**AKE Endives and blanch them, when they are blanch'd put them in cold Water, and press it well to squeeze the Juice out of it, then cut it with a Knife and put it in a Stew-pan with a Bit of Butter. Stew it some turns on the Fire, and powder it with a little Flower; then wet it with maigre Broth, and season it with Salt, Pepper, and let it simmer slowly; after that take some hot Butter and put it in a little Pan or Stew-pan and put it on a Stove. When your Butter is hot, break an Egg in it, and let it be as round as you can, and of a fine Colour, and do not let the Yolk be hard. Fry as many as you want, one after the other, then make a binding with three or four Yolks of Eggs and beat them with maigre Broth, a little Nutmeg, and a Dash of Vinegar. See that your Ragoût has a good Taste, dress it in its Dish, put your Eggs above it, and serve hot,

You may put under these Eggs so dress'd all manner of Ragoûts made with all sorts of Greens, or Pulse, as you think fit.



*Eggs Poach'd in Water, with Endives.*

**P**UT some water in a Stew-pan upon a Stove, when it boils put a handful of Salt in it with half a Glass of Vinegar ; break four new-laid Eggs one after the other in it ; cover your Stew-pan and take it off the Fire, take care your Eggs be not hard ; when they are poached and soft, put them in other Water and keep them warm. Put your Stew-pan on the Fire again, and break as many Eggs, four at a time, as you'll want to put on your Endives : Then blanch as many Endives as you think fit ; when blanch'd, give it a few Cuts with a Knife, and put it in a Stew-pan, then wet it with maigre Gravy, season it with Salt and Pepper, and let it stew softly. When it is done enough, bind it with maigre Cullis, or with a bit of Butter work'd with Flower, see that it has a good Taste, and dress it in the Dish it must be serv'd in ; draw out your Eggs on a Napkin, and pare them handsomely, put them above your Endives; and serve hot.

Another time you may put under your Eggs White or Brown, Cucumbers, Cellery, Points or Heads of Asparagus, or young Pease.

*Eggs Glaz'd with Cucumbers.*

**T**AKE half a Dozen of Cucumbers, peel them, cut them in four, take the Seeds out of them, then cut them in Slices, Dice, or Olive, marinate them with Salt, Pep-  
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per, Onions cut in Slices, Vinegar and Water. When they are marinated, squeeze them in a Napkin, then put them in a Stew-pan with a bit of Butter and fry them; when they are colour'd a little, powder them with a little Flower and wet them with Gravy maigre, or fat, if you will, for they will be the better: leave it to simmer slowly a while, then take off the Fat and see that they have a good Taste, then bind them with your Cullis, but if you have none do it with Butter rolled in Flower. Then dress your Ragoût in the Dish you will serve it in; have then new-laid Eggs according to the Size of your Dish, break them at equal Distances, that they may lie among the Cucumbers, season your Eggs atop with a little Salt and Nutmeg, then put them on a Stove with a slow Fire and keep a red hot Shovel above them to glaze your Eggs. *N. B.* You must not poach your Eggs in the Ragoût of Cucumbers, but when you are ready to serve, and when your Eggs are done and not hard, serve hot.

You may dress Eggs this same way with Endives, Lettuce, Cellery, Heads of Asparagus, young Pease, or bottoms of Artichocks in Fillets.

*Eggs with Anchovies.*

**P**UT some Water in a Stew-pan upon a Stove and add a little Salt and Vinegar, when it boils break four new-laid Eggs in it; cover your Stew-pan and take it off the Fire, take

take care your Eggs do not harden ; when they are done as they ought, take them out and put them in luke-warm Water : put your Stew-pan on the Fire again, and poach your Eggs, four and four, the Quantity you want. Make a Sauce with a bit of Butter and a pinch of Flower, a Dath of Vinegar, two Anchovies hash'd ; season it with Salt, Pepper, and Nutmeg, a little Gravy or Water ; bind your Sauce ; when bound, dry your Eggs on a clean Napkin, pare them handsomely, then dress them on the Dish you will serve it in, and put some Slices of Anchovies a-top of them. See that your Sauce has a good Taste, pour it over your Eggs, and serve hot for a second Course, or a By Dish.

You may dress this same way a Cullis of Craw-fish, or Craw-fish Tails with Eggs, or a Green Sauce, or hot Remoulade, or else a White, Green, or Brown Ravigotte, or an *Italian* Sauce. You will find the way of making them under the Head of Cullis and Sauces.

*Eggs with Sorrel.*

**T**AKE Sorrel and a few Lettuce, pick and wash them. put them on a Table, and give them a few Cuts with a Knife. Put them in a Stew-pan with a bit of Butter, Parsley, and Cives hash'd, Mushrooms if you have any ; season with Salt and Pepper, put all on the Fire, and let it stew slowly : being almost dry, powder with a Pinch of Flower,

and wet it with Gravy or Broth. Then make a binding with Yolks of Eggs proportionable to your quantity of Sorrel, mix your binding with Cream or Milk, and put a little Nutmeg to it, and some small bits of Butter; bind your Sorrel, observe it be of a good Taste, dress it in the Dish you will serve it in, put some hard Eggs over it cut in two or four pieces; the Yolks of your Eggs should not be quite hard. You may put under these sort of hard Eggs some Endives, Lettuce, Cucumbers, Cellery, heads of Asparagus, and young Pease, when in Season, or a White Sauce.

*Eggs with Mushrooms.*

**T**AKE Mushrooms, pick and wash them well, cut them in Slices, and put them in a small Stew-pan with a bit of Butter: Let them fry a few Turns on the Fire; powder them with a Pinch of Flower and wet them with Broth; season them with Salt, Pepper, and a Bundle of Sweet-herbs, and let them simmer slowly. Make a Binding with four or five Yolks of Eggs, and thin it with Cream, a little Nutmeg and Parsley hash'd; mind that your Ragoût taste well, bind it with your Binding; have some new-laid Eggs ready and poach'd in Water a said before, dress them handsomely in their Dish, put your Ragoût of Mushrooms over them, and serve hot for a second Course or By-Dish.

Another

Another time you may fry your Mushrooms and wet them with Gravy. You may put equally a Ragoût of Mushrooms of both Colours, or Morilles, or Truffles, or a hash'd Sauce, or a Sauce with Ganmon cut in small Dice.

*Eggs the Grand-mother's Way.*

**P**UT six Yolks of Eggs in a Stew-pan, season them with Salt, a little Pepper and Nutmeg, mix and stir them with good Gravy, and strain them through a Sieve. Then put a Stew-pan with water on a Stove, and put the Dish you will serve your Eggs in over it, so that the Dish touch the Water; put your Eggs in that dish and cover it with another Dish, and put a little Fire on it. Your Eggs being fasten'd, put a little Veal-gravy over them, and serve hot for a By-Dish.

Another time you may dress them with Broth instead of Gravy.

*Eggs the Huguenot Way.*

**P**UT a Dish on the Fire with Gravy; then break your new-laid Eggs in it, season them slightly with Salt, Pepper, and Nutmeg; then put a red hot Iron over them to make them take a Colour, and poach; cover them with another Dish that they may have time to be done, take care they do not grow hard. When they are enough, take them off, and their Gravy, and let it boil in a Stew-pan, that it may clarify, then strain it through

a Silk Sieve, then put it again over your Eggs, and serve hot for a second Course.

*Eggs the Huguenot way with Essence.*

**P**UT a little Essence of Gammon of Bacon in a Dish, and break your Eggs as above said; dress them the same way, and when they are done, put a little Essence of Gammon over them to moisten them, and serve hot for a second Course.

*Eggs the Huguenot way with Lobster Cullis.*

**P**UT a little of Lobster Cullis in a Dish, and break the Quantity of new-laid Eggs in it which you want. Put them on a Stove and have a red hot Shovel to poach them atop; when they are done, and not hard, put a little Cullis of Lobsters over them, and serve hot for a By-dish. The manner of making the said Cullis is described among the Cullies.

Another time you may put Lobster's Tails in your Cullis:

*Little Fanttee Eggs.*

**P**UT six Yolks of Eggs in a Dish and four with the Whites, put some Biskets of Bitter Almonds to them, with preserved Lemon-peel hash'd, a little Water of Orange-flower, or Leaves of Orange-flower in Praline, a Pinch of Salt, and a little Cream. Put your Dish on the Fire and be still stirring with a wooden or Silver Spoon. When your  
Eggs

Eggs are done, spread them over the Brim of your Dish, powder them with Sugar, glaze them with a red hot Pan, and serve hot for a By-Dish.

*Eggs with Milk.*

**P**UT a Pint of Milk in a Stew pan with a bit of Sugar, a little Cinnamon in Stick, a Bit of Green Lemon-peel, a Pinch of Coriander pounded; boil them and let them cool; when cold put a Sieve over a Dish, and break six Eggs in it: take off the Whites of three of them, pour your Milk over them, and strain the whole through your Sieve once or twice; when strain'd put a Stew-pan on the Fire with as much Water as that it touch the Bottom of your Dish, and put the Dish you will serve in on it. Pour your said strain'd Preparation in it, and cover it with another Dish with Fire upon it. When it is enough done, powder it with Sugar, glaze it with a red hot Pan, and serve either hot or cold for a second Courle.

*Eggs with Bacon.*

**H**AVE some melted Bacon, then get streak'd Bacon and cut it in as small Dice as you can, and enough, that there may be some for all your Eggs. Your small Dice being made, put them on the Fire, in a Stew-pan, to melt part of their Fat away. Then put melted Bacon about a small Ladle full in a Stew-pan, with about a dozen of your small

Dice : stoop your Stew-pan on one side, break one Egg into it, keeping it as round as you can. The small Dice will (if you take care) stick to the Egg ; mind also that the Yolk be not hard. Poach all the Eggs you will dress one after another the same way. If you have small Dice left, put them in a Stew pan with a little Cullis and Gravy ; if you have none left, you must cut some, and dress them as the former. Your small Dice being fry'd, and having a good Relish, put a Lemon Juice to them, dress your Eggs in their Dish, put your Dice above them, and serve hot.

*Eggs with Bacon the English Way.*

**P**UT a small Ladle full of Cullis in the Dish you will serve your Eggs in, break a Dozen of Eggs into it more or less according to the size of your Dish ; then have some streak'd Bacon almost boil'd, and cut the Length of half a Finger, and as thick as the Blade of a Knife ; have Bits of Bread cut the same way and fry them with a bit of Butter to give them a Colour ; then put them about your Dish with a Slice of Bacon between each Piece of Bread, and put also a few of them over your Eggs ; season your Eggs with a little Salt, Pepper and Nutmeg. Wet them with a little Cullis, and let them do with Fire under and a-top, but take care their Yolks do not harden : when they are enough, serve them hot for a By-Dish.



*Eggs the English Way.*

**P**UT some Butter or Hogs Lard in a Pan or Stew-pan on the Fire, and when it is very hot, break an Egg in it and let it colour on all sides : Poach as many as you will serve in your Dish, the same way. Your Eggs being poach'd, make a little Sauce. Knead a little bit of Butter in Flour, put it in a Stew-pan with a little Gravy, Salt, Pepper, and a little Dash of Vinegar ; bind your Sauce, put it in the Dish you will serve it in, put your Eggs above it, and serve hot.

*Eggs Fry'd whole, or Drop'd in Butter.*

**R**UB over with Butter the Bottom of the Dish you will serve your Eggs in ; break as many Eggs in it as it may handsomely hold, season them with a little Salt, Pepper, and Nutmeg, and put a little Cream or Milk to them. Put them on a small Fire and cover them with another Dish. Have a red hot Iron to give them a Colour, and being done, serve them hot.

*Eggs Drop'd in Cream the Piedmont Way.*

**T**ILL a Dish almost full of Cream, put it on the Fire, and when the Cream boils, break as many Eggs in it as your Dish will hold ; then season them with Salt, Pepper, and Nutmeg, cover them with another Dish, take care they be not hard : when they are enough, serve them hot.

*Eggs*

*Eggs the Lombardy Way.*

**P**OACH some Eggs in boiling Water, when they are poach'd put them in cold Water, and take the Yolks out of it, and let them not be hard. When the Yolk is taken out fill the Whites with a very fine pasted Cream well season'd, and put some Marmelade of Apricocks in your Cream: Garnish the Bottom of a small Dish with it, and put your Cream upon a Stove to let it harden; then powder your Eggs with Sugar, and put them a Moment in the Oven, then glaze them with a red hot Iron and powder them with small Sugar Plums, and serve hot.

*Eggs the Antidame Way.*

**H**AVE some Parsley, Chives, Anchovies and Capers, hash them each separately; then put some good sweet Oil of Olives in the Dish you will serve in, break six Eggs in it: take four other Eggs, put their Yolks on a Dish and whip the Whites into Snow; when they are thoroughly whipt put the Yolks with the Parsley, Chives, Anchovies and Capers, and beat them all well together; season it with Salt, Pepper, a little Nutmeg, and a Lemon Juice; then put this Composition with your other Eggs that are already in the Dish, and let them do with Fire under and atop; they must not be left long so, for a Moment is enough to do them. When they are enough, serve hot.

*Omelet*

*Omelet with Gammon of Bacon.*

**T**AKE of Gammon of Bacon (ready boil'd) nothing but the Lean, and hash it; break the Quantity of Eggs you want for your Omelet, season them with a little Pepper, hash'd Parsley, and put the half of your hash'd Gammon, and a Spoonful of Cream to it. Beat the whole well together, make your Omelet, and dress it in a Dish, and let it not come over the Brim of the Dish. Put the rest of your Gammon hash'd in a Stew-pan with a little Cullis, and put it above your Omelet, and serve hot.

*Omelet of a Calf's Kidney.*

**T**AKE a Calf's Kidney with its Fat ready boil'd, hash it well with Parsley; take the Quantity of Eggs you think fit for your Omelet, break them in a Stew-pan, and season them with a little Salt, and put your hash'd Kidney and three or four Spoonfuls of Cream in it: fry your Omelet with good Butter, dress it in a Dish, and serve it hot for a second Course.

*Omelet puff'd with Kidney of Veal.*

**T**AKE a Calf's Kidney roasted, hash it with its Fat, being well hash'd, put it in a Stew-pan a small while on the Fire to warm it; take it from the Fire and put one basting Ladleful of sweet Cream to it; then add twelve Yolks of Eggs, and whip the  
Whites

Whites of them into Froth or Snow, season your Preparation with a little Salt, hash'd Parsley, a little preserv'd Lemon-peel hash'd : put your twelve Whites beat into Snow with the rest, and beat them well. Then put a bit of Butter in a Pan, and when it is melted put your Yolks and Whites and all to it, and let it do slowly : and have a red hot Iron over it. Then put your Omelet in the Dish you will serve it in, and put it on a Stove that it may puff or rise ; when it is risen high enough, powder it with Sugar and glaze it with a red hot Pan or Shovel, but do not touch the Omelet, and serve it hot for a second Course.

*Omelet with Sugar.*

**W**HIP twelve Whites of Eggs into Froth or Snow, and then put their Yolks to them with Lemon hash'd very small, some Cream and Salt. The whole being thoroughly beat together, put a bit of Butter in a Pan on the Fire. Your Butter being hot, put your Eggs in it, and when your Omelet is enough dress it in its Dish, then powder it with Sugar, and glaze it at the same time with a red hot Pan or Shovel, and serve it hot.

*Omelet with Beans or other Greens, with Cream.*

**Y**OU must take Beans and take off the Husks, and fry them with a little Butter, a Sprig of Parsley and a Chive; then put a little Cream to it, season it slightly, and let it do on a slow Fire. Make an Omelet with new-laid Eggs, and a little Cream, and salt it at Discretion. When it is enough, dress it on its Dish; bind the Beans with one or two Yolks of Eggs, and pour them over your Omelet; let them fill your Dish to the Brim, and serve it hot.

*Omelet the Noailles Way.*

**T**AKE a Quart of Milk, put in a Stew-pan a Silver Spoonful of Rice-Flour and a little Salt; mix that Flour and stir it with a little Milk, and put eight Yolks of new-laid Eggs, and mix them well with the Remainder of your Quart of Milk; add half a Pint of Cream, a small Stick of Cinnamon, and Sugar in proportion. Let it do on a Stove, stirring continually, till it begins to boil; then take it off and let it cool. Hash some Green preserv'd Lemon-peel, with Bitter Almond Biskets, and other Biskets, and a little Orange Flower Water, mix the whole with your Cream, and take out your Stick of Cinnamon: Take eighteen new-laid Eggs, and whip the Whites as for *Meringues*, and put twelve of the Yolks to them, still whip-  
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ing them ; pour your Cream prepar'd in it and mix all well together. Rub a Pulpeton-pan or Stew-pan all over with good Butter and put your Omelet in it, and put it in the Oven. When it is done, put it in a Dish upside down, and serve hot. You may, if you will, glaze it with Sugar, and a red hot Pan or Shovel.

*Omelet with Marrow.*

**T**AKE a Quarter of a Pound of sweet Almonds and half a Dozen of Bitter ones, peel them, and pound them, sprinkling them with a little Milk and Water of Orange Flowers, for fear it should turn : being pounded, add some green Lemon-peel hash'd, some dry Preserves, such as Apricocks and others, and as big as a Fist of Beef Marrow : Pound the whole over again, and wet it well with half a Pint of Cream to make it liquid : take eighteen fresh Eggs, whip the Whites of them, and then put the Yolks to them, with the Almond Paste and Marrow of Beef pounded. Mix the whole well together and put a little Salt to it. Rub a Stew-pan or Pulpeton-pan all over with good Butter, put your Omelet in it, and put it in the Oven ; when it is enough, turn it, and dress it on a Dish, and glaze it with powder'd Sugar and a red hot Iron, and serve hot for a second Course.

*Omelet*

*Omelet roll'd with Crusts of Bread.*

**T**AKE some Crusts of Bread very dry, as large as Sixpence, a little Parsley, Chives hash'd, and Mushrooms. Beat eighteen Eggs, and put your hash'd Parsley, and Chives, and Mushrooms with a Basting Spoonful of Cream, a little Salt, Pepper, and Crusts of Bread. Then beat your Eggs, and put some good Butter in your Pan. When it is well melted put your Eggs in it, and form your Omelet; when it is done enough, roll it round from one End to the other, and dress it handsomely in its Dish and serve hot for a second Course.

*Omelet with Oysters.*

**T**AKE Oysters, blanch them in their Liquor, clean them handsomely one by one, and put them on a Plate; fry two third parts of your Oysters in a Stewpan with a little Butter, and wet them with some of their own Liquor, and a little Cullis, and put a little Pepper to them. See that your Oysters be not too much done, and that your Ragoût has a good Taste. Break a Dozen of Eggs, season them with a little Salt, and hash'd Parsley; have some Crusts of Bread as big as a Shilling, give three or four cuts with your Knife to each of the third Part of Oysters you have left, and put them in your Eggs with a little Cream: Beat the whole well together. Put some Butter  
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in a Pan, and when 'tis melted put your Omelet in it, and put it on the Fire, stirring it all the while : when it is done, put in your Ragoût of Oysters without their Sauce, roll your Omelet in the Pan, and turn it immediately upside down in the Dish you will serve it in ; then pour your Oyster Sauce over it, and serve hot for a second Course.

*Omelet with Craw-fish.*

**M**AKE a Ragoût of Craw-fish Tails, Mushrooms, and Green Truffles if you have any. (You will find the manner of making it in the Chapter of Cullis.) Your Ragoût being done, take the third part of it and hash it ; break twelve Eggs, and put a little Cream to them, with Parsley, and Chives hash'd, beat them all together ; put some Butter in a Pan, and make your Omelet ; when it is done, put your Craw-fish over them without their Sauce ; roll your Omelet immediately in the Dish you will serve it in. Then put your Sauce of Craw-fish Tails over them, and serve hot for a second Course, and see that the whole has a good Relish.

*Omelet in Galantine.*

**T**O this Omelet belong several Ragoûts, one of Gammon of Bacon cut in small Dice, another of Truffles, another of fat Livers cut in Dice, another of Mushrooms, and one of Sweet-Breads of Veal cut in Dice. That of Sweet-Breads of Veal cut in Dice,

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is made in the following manner : your Sweet Breads being cut in Dice, take a few Mushrooms, fry them in a Stew-pan with melted Bacon, and wet them with a little Gravy, and let them soak on a slow Fire for a quarter of an Hour : take off all the Fat, and bind with a Cullis of Veal and Gammon of Bacon, you fry the other Ragoûts the same way, each in a Stew-pan ; being ready done you take a third part of each Ragoût which you hash separately. You make six Omelets of eight Eggs each, in six Dishes, and put their different Ragoût to each of them, the said Ragoût being hash'd, first with a little Parsley, a little Cream, and some small Crusts of Bread : beat each of them in their own Dish ; heat your six Ragoûts, see that they have a good Relish, and not too much or too thin a Sauce. You serve this Omelet commonly in a Pan ; it may be serv'd also in a Dish. You put a Pan on the Fire with good Butter, and make one of your Omelets ; when it is done, turn it upside down in a Dish, and dress it handsomely in your Pan, or large Dish, you pour your Ragoût (of which some is hash'd) above it ; you make another Omelet, and when it is done, you turn it upside down, and dress it above the other and put its Ragoût above it, being the same of which part is hash'd in the Omelet. Make the remaining four the same way, putting them upside down above each other, with

their different Ragoûts; and when they are done, serve them hot for a second Course.

*Omelet with Blood.*

**T**AKE fifteen new-laid Eggs, whip their Whites into Froth, then put the Yolks to them: take the Blood of ten or twelve Pidgeons, which you strain through a Sieve, and put it in your Omelet, and whip it; and put a little Salt and Pepper to it, and a quarter of a Pound of good Butter cut in small Bits, with four or five Silver Spoonfuls of Creams; whip the whole well together, put another quarter of a Pound or more of good Butter in a Pan over a good clear Fire; when your Butter is melted put your Omelet into it, and turn it always on the Fire till it is done: Have a red hot Shovel or Pan, and put it above your Omelet so that it may do a-top; dress it on its Dish, and serve it hot for a second Course.

*Omelet Farcée.*

**T**AKE the Breast of a Fowl, or of some other kind of Fowls, roasted and cut in Dice, some Mushrooms, and Gammon of Bacon also cut in Dice, Fat Livers, Truffles, and other Garnish, the whole in a Ragoût; form your Omelet, and before you dress it on its Dish put a Crum or Crust of Bread to it, then pour your  
Ragoût

Ragoût in the same Pan, and dress your Omelet handsomely on its Dish. When you serve it wet it with a little Gravy, and serve hot. You may Farcée your Omelets with all Sorts of Ragoûts, so I'll say no more about it, but that they may be of Kidneys of Veal, Livers of Rabbits, or Leverets, Sweet-Breads of Veal, Fat Livers, &c. both for Fast Days or Lent, or with a Farcée of Fish, of Roes of Carps, and Farcées of Herbs.

*Omelet with the Liver of a Roe Buck.*

**T**AKE the Liver of a Roe Buck, take the Skin off, and hash it very small. Then take a large bit of Butter, put it on the Fire in a Stew-pan, with a few Chives, Mushrooms, and Parsley hash'd. Then put your hash'd Liver to it, season with Salt, Pepper, Sweet Herbs, and fine Spices. Take it off the Fire when done, and let it cool; when it is cold break a Dozen of Eggs in it, both Whites and Yolks, beat the whole together; then put a Pan on the Fire with good Butter; when it is melted pour your Omelet in it, take a red hot Shovel and hold it over your Omelet that it may do a top as well as under, dress it in its Dish, and serve hot.

*Omelet in Poupiet.*

**B**REAK two Dozen of Eggs, and season them with Salt, Pepper, Chives, Parsley, and Mushrooms hash'd, Sweet Herbs and fine Spices. Make a hash of Roast Fowls, such as Chickens, Partridge, or Pidgeons; these being hash'd very small, put them in a Stew-pan and season them with Salt, Pepper, Chives, Parsley, Sweet Herbs, fine Spices, a bit of Rocambole hash'd together, and the Juice of a Lemon; see they have a good Relish; put seven or eight Yolks of Eggs to it, to bind the Hash together. Then put a Pan on the Fire with a large Bit of Butter, and when it is melted put the half of your Eggs in it. When your Omelet is done, spread one half of your Hash all over your Omelet, then roll it very close, take it out of the Pan and put it in a Baking Pan: Then do the same with the other half. Both your Omelets being thus done, sprinkle them with melted Butter, and bread them with Crums of Bread rasp'd very small, or else with half Parmesan Cheese and half Crums; then let them take a Colour in the Oven, or with Fire on the Lid of the Pan; then put an Essence of Gammon in the Dish you will serve them in, and cut your Omelet in Pieces the length of four Inches, and serve hot for a second Course.

Another time you may serve this Omelet without breading it, and only put an

Essence over it. You may also do it the same way with Gammon, or all other Flesh of Fowls, each separately.

*Omelet with Eels.*

**B**REAK two Dozen of Eggs and season them with Salt Pepper, Chives, and Parsley hash'd, Sweet Herbs, fine Spices, and beat them well together. Take an Eel, strip it, gut it and take off all the Flesh, and hash it very small; take a Bit of Butter, put it in a Stew pan with your hash of Eels, and season it with Salt, Pepper, Parsley Chives, and Mushrooms hash'd, Sweet Herbs, fine Spices; then put your Hash on the Fire, and powder it with a Pinch of Flour, and wet it with a little Gravy and a little White Wine; then let it do, and let the Sauce be very short, add to it half a Dozen of Yolks of Eggs to bind it; mind it has a good Relish. Then put a Bit of Butter in a Pan on the Fire, put one half of your beaten Eggs and part of your Hash in it; roll it from one end to the other and put it in the Dish you will serve it up. Make the other Omelet the same way. Both being done, put them in a Dish, dip them in melted Butter, bread them with fine Crums, and then cut them like Bits of Eels, and let them take a Colour in the Oven or on the Grid-Iron, then put them in order in their Dish, and serve them up hot.

*Eggs mix'd and stirr'd with Anchovies,*

**B**REAK a Dozen Eggs in a Stew-pan, and take away six Whites from them, mix three or four Anchovies with them, season with a little Salt, Pepper, Nutmeg, Gravy, some Cullis, or Essence of Gammon of Bacon, if you have any, a large Bit of fresh Butter kneaded with a little Flour; then let them do, and when they are done enough, put a small Handful of Rasp'd *Parmesan* Cheese, a Lemon or an Orange-Juice; take care it has a good Relish, and serve hot for a By-Dish or second Course.

*Eggs mix'd with Truffles.*

**B**REAK Eggs as above said, add some Truffles hash'd very small, according to the Season, instead of Cheese or Anchovies. Another time you may put some Mushrooms according to the Season, instead of Truffles, or Points of Asparagus.

*Cheese melted with Truffles.*

**H**AVE good *Guienne* or *Parmesan* Cheese, or other very good Cheese, and take the Quantity of it you want, cut it all in small Slices, or rasp it, put it in a Plate or Dish with half a Glass of Water or rather good White Wine; season it with Pepper, Nutmeg, Parsley, Chives, or some fresh Truffles hash'd very small, put your Dish on a Stove or Chafing-Dish, and put a Bit

of Butter as large as an Egg, and when your Cheese begins to melt take care you stir it with what you think proper: being melted, take the White of an Egg whipt into Froth, which you will put in it, and stir it well; you may add the Yolk if you will. Take some Sippets of Bread you'll fry or toast them, let them be as long as your Finger, and put them about the Brim of your Dish; add an Orange-Juice, and serve hot. Another time you may dress it without Truffles, or Parsley, and Chives, by adding a small Rocambole to those that love it.

*Eggs the Sultanes's Way.*

**G**ET scalded Pistachoes, some streak'd Bacon cut in thin slips as long as a Thumb, and above half done; take half a Dozen of Eggs, and beat them well together; season them with Salt and Pepper, a little Sweet Basil in Powder, and put some Kernels of Pistachoes, some small Bits of your Bacon, with some Spoonfuls of Cullis and Gravy, a Bit of good Butter melted: Then put one half of your Eggs in the Dish you will serve them up in; Garnish the Brims of your Dish with your Slips of Bacon, and break another half Dozen or Dozen of Eggs, according to the Size of your Dish, and put the rest of your other Eggs over them with Kernels of Pistachoes, and powder the whole with Sugar. Then put your Dish on a moderate Fire with the

Lid of a Baking-pan over them. Take care your Eggs be not over done, and serve hot for a second Course.

*The same another Way.*

**B**REAK a Dozen of Eggs Whites and Yolks, or according to the size of your Dish, but not less than a Dozen for a small Dish. Your Eggs being well beaten, season them with a little Salt, Powder Sugar, and Cinnamon, preserv'd Lemon-Peel hash'd, pralin'd Flower of Orange, some Kernels of Pistachoes, some bitter Almond Biskets pounded; then put the Dish you will serve them in upon a moderate Fire, and pour your Composition of Eggs in it, put the Lid of a Baking-pan over it with Fire upon it, and when your Eggs begin to rise, powder them with Sugar and let them take a fine Colour, and serve them immediately for a second Course or By-Dish.

## C H A P. XVII.

### *Of Dainty Dishes with Cream.*

#### *Rice Cream.*

**T**AKE two Spoonfuls of Rice-Flower and put it in a Stew-pan, mix it with good Cream, season it with Sugar, and then strain it off: after which put it into the Stew-pan again with a Stick of Cinnamon,



namon, and a Bit of green Lemon-peel, with a little Orange-Flower Water ; let it be done upon the Fire, but not very long : when done and pretty thin, dish it up, put it in a cool Place, and when pretty cool, serve it up for a dainty Dish. It may be glaz'd as your Fancy leads you.

*A Cream Veloutée.*

**T**AKE a Pint of Cream, put it with a Bit of Sugar in a Stew-pan over the Fire, then take a Couple of Gizards of either Fowls or Chickens ; open them, and take out the Skin, wash it well, and cut it very small, then put it in a Cup or other Vessel, and put in it some of your boil'd Cream, lukewarm ; then put it near hot Cinders till it takes, then put it in your Cream and strain it off two or three times. Put your Dish on hot Cinders, and lay it upon a Level and put your Cream in it, covering it with another Dish, with a few Charcoals over it. It being taken, put it in a cool Place. If you serve it up with Ice, you must put it in a Tin Mould with Ice both over and under. Creams with Ice are made the same in a Kitchen.

*Cream Veloutée with Pistachoes.*

**T**AKE a Quart of Cream and a Bit of Sugar, let it boil as aforesaid. Take a Quarter of a Pound of scalded and well pounded Pistachoes, reserve a Dozen of whole ones

ones to put round your Dish. Take a Couple of Gizzards, and order them as before. Put the Pistachoes into your Cream, and the Skin of your Gizzard as you have done with the Cream before; strain off your Cream two or three times, pour it into the Dish you will serve it in, and cover it with another Dish, with Charcoal over it; it will take presently. Then put it in a cool Place, and when you will serve it up, garnish your Dish with the reserv'd Pistachoes. This will be a cool dainty Dish. It may be put in Ice as the aforesaid Cream.

This way to congeal those Creams is better than to make use of Rennet or Thistle. If your Cream is not green enough, blanch some Spinage, squeeze and pound, it and put it in your Cream, and it will be green enough. If you will make it red, take Cochineal or some Juice of bak'd Beets.

*Cream of Pistachoes (au Bain Marie.)*

**T**AKE a Quart of Cream or Milk, put in a Bit of Sugar, a Stick of Cinnamon and a Bit of green Lemon, and let it boil a little. Then put in it a quarter of a Pound of scalded and well pounded Pistachoes. Reserve some Pistachoes whole to garnish your Dish with. When I say a quarter of a Pound it is only for a small Dish; for the quantity must be proportionable to the Bigness of the Dish. Put your Sieve over a Dish, then pour in your Cream of Pistachoes, with six Yolks  
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of Eggs, and strain it off two or three times. After this put a Stew-pan full of Water on a Stove, put a Dish bigger than your Stew-pan over your said Stew-pan, so that the bottom of the Dish may touch the Water. Then put it in your Cream and cover it with another Dish, turn it upside down with some Charcoal over it. Your Cream being taken serve it up either hot or cold.

*Cream (Veloutée) with Chocolate.*

**T**AKE a Quart of Cream, put in it a Bit of Sugar, a Stick of Cinnamon and a Bit of green Lemon-peel, with a quarter of a Pound of Chocolate broken in pieces. Let it boil all together. Your Chocolate being well mixt and boil'd, and your Cream palatable, take it off: Then take two or three Gizzards of either Fowls or Chickens, open them, take out the Skins, wash and cut them small. Then put these Skins in a Cup, or other Vessel, with a Glafs full of your luke-warm Cream, and put it near the Fire or on hot Cinders. As soon as it is taken, put it in your Chocolate Cream, and strain it off two or three Times. Then put a Dish over hot Cinders very level, pour into it your Cream, cover it with another Dish with some Char coal over it. Your Cream being taken, put it in a cool Place, use it when you will. You may also put it in Ice, if you please.

*Chocolate Cream (au Bain Marie.)*

**Y**OUR Cream being boil'd and order'd as aforesaid, place your Sieve upon your Dish, and put in it six Yolks of Eggs, with your Chocolate Cream prepar'd as before. Then strain it through a Sieve, put a Stew-pan full of water on the Fire, let the Bottom of your Dish touch the Water, put your Cream in it, and cover it with another Dish with Fire over it. Your Cream being taken, put it in a cool Place, and serve it up for a dainty Dish, either cold or hot.

*Tea Cream.*

**T**AKE a Quart of Cream, put it over the Fire in a Stew-pan with a Bit of Sugar, and about a Quarter of an Ounce of the best Tea: let your Tea boil in the Cream, keep it stirring till it has taken the Taste of the Tea; then take it off, and take two or three Gizzards of either Fowls or Chickens, open them, and take out the Skin, wash it, and cut it small. Then put it in a Cup or other Vessel, with a Glatsful of Tea Cream, and put your Cup near the Fire, or over hot Cinders; and as soon as it is taken, put it in your Tea Cream, and strain it off two or three times into your Dish. Put it on hot Cinders, cover it with another Dish, with Fire over it. Your Cream being taken, put it in a cool Place, and serve it up for a dainty Dish. If

If you will do your Tea Cream, (*au Bain Marie*) break into it six Yolks of Eggs, and put your Dish over a Stew-pan full of hot Water; let the bottom of your Dish touch the Water; cover your Cream with another Dish with Fire over it. Your Cream being taken, put it in a cool Place, and serve it up for a dainty Dish either hot or cold.

*Coffee Cream.*

**T**AKE a Quart of Cream, put it in a Stew-pan with a Bit of Sugar, and two Spoonfuls of grounded Coffee, and let it boil all together, then take it off; take two or three Gizzards of either Fowls or Chickens, open them, and take off the Skin wash it and cut it small, put it in a Cup into which you put a Galsful of Coffee-Cream. Then put this Cup near the Fire, or on hot Cinders, and when it is taken, put it in your Coffee-Cream, strain it off two or three Times. Put your Cream on hot Cinders in a Dish, cover the same with another, with Fire over it. Your Cream being taken, put it in a cool Place, and serve it up for a dainty Dish. You may put it in Ice, as said before.

*Orange-Flower-Cream.*

**T**AKE a Quart of Cream, put it into a Stew-pan with a Bit of Sugar, and some Crisp Orange-Flower, which must prevail. Let all boil together, and it being taken

taken off from the Fire, take two or three Gizzards of either Fowls or Chickens, open them, and take off the Skin, wash it, cut it small, and put it in a Cup full of your Orange-Flower-Cream. Put this Cup near the Fire, or on some hot Cinders, and this Cream being taken, put it in a Stew-pan, with the Remainder of your Orange-Flower-Cream, which you strain off directly two or three times: put your Dish on hot Cinders, put in your Cream, set the Dish level, cover it with another Dish with a little Fire over it. The Cream being taken, put it in a cool Place, and serve it up for a dainty Dish.

The Cinnamon Cream is made after the same manner.

*A White and thin Cream.*

**P**UT in a Stew-pan about two Spoonfuls of fine Flour, mixt with a Quart of Milk or Cream, put in it Sugar, Cinnamon, Orange-Flower-Water and grated Lemon. Put the Stew-pan on the Fire, keep it stirring, and being boil'd thin and palatable, strain it off. Then mix with your Cream six Whites of Eggs beaten to Snow. Dish it up, put it in a cool Place, to be serv'd when you please.

*Pastry Cream.*

**I**F you will make enough to serve several times, you beat up twelve Eggs, take half a Pound of fine Flour, rather more than

than less, and stir it all together : then add another Dozen of Eggs, beating them up with the rest. Then put about three Quarts of Milk in a Stew-pan, to boil ; when it boils pour all into it and keep it stirring. Then put in it a little Salt and about half a Pound of Butter, and let it boil enough, but let it not stick to the Bottom. Your Cream being thicken'd and boil'd enough, put it in another Stew-pan till it be cold. When you'll make Custards of this Cream, put it in a Stew-pan, add some Sugar, and preserv'd green Lemon-peel cut small, with a little Orange-Flower-Water, five Whites of Eggs beat up to Snow, some melted Marrow or Beef Sewet, or melted Butter. The whole being well mixt and strain'd off, make your Custards with good puff Paste ; make a border round and put in your Cream. When your Custards are bak'd, you glaze them, and serve them up for a dainty Dish.

*Burnt Cream.*

**T**AKE four or five Yolks of Eggs, more or less, beat them up in a Stew-pan with a Dust of Flour, and pour in it by degrees, about a Pint of Milk. Put in it a little Stick of Cinnamon and some green Lemon-peel ; but to make it the more delicate, mix with it some pounded Pistachoes or Almonds, or else bitter Almond-Biskets, and a little Orange-Flower-Water. Put it on a Stove with a brisk Fire, stir it lest it stick to the Bottom.

Bottom. When done put a Dish on a very hot Stove, with Sugar and a little Water ; and the Sugar being colour'd put in your Cream : and draw together the Sugar with a Knife from the Border over your Cream, serve it up immediately. If you have no Silver Dish, burn your Cream in a Stew-pan and slide it in your Dish.

*Cream the Italian Way.*

**T**AKE about a Pint of Milk, more or less ; to make it the more relishing, put in some Sugar, a Stick of Cinnamon, and a little Salt ; being boil'd strain it three or four times through a Sieve, with four or five Yolks of new-laid Eggs, put your Dish over the Fire, put in it your Milk, cover your Dish with Fire under and over, till your Cream is well taken. It must be serv'd up hot. All these dainty Dishes will be more delicious with Cream than with Milk.

*Crackling Cream.*

**T**AKE four or five Yolks of Eggs, more or less, beat them up and pour in by degrees some Milk till your Dish be almost fill'd ; then put in it grated Sugar, green Lemon peel rasp'd, and put your Dish over a quick Fire ; stir your Milk till it be almost taken. Then lower your Fire, keep it stirring ; put some of your Cream round your Dish, leaving but little in the bottom. Take care your Cream is not burnt, but only stick-  
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ing to the Dish. When done enough colour it with a Fire-Shovel red hot. Then with a Point of a Knife, loosen your Cream round the Dish without breaking it: put it again in the same Dish it was in before, to let it dry a little more in the Oven, till it be much diminish'd and Crackling.

*Cream with the White of a Capon.*

**Y**OUR Capon being drawn, trussed, roasted, and grown cold, bone it, and take off the Skin, and cut the Flesh small. Then take a Quarter of a Pound of Sweet Almonds peel'd, and pound with your Flesh. Put in a Stew pan good Broth and Veal Gravy, with Crums of Bread, and Mushrooms cut small; let it boil together, and when taken off, mix with it the said Capon Flesh, and the pounded Almonds and Gravy. Then strain it two or three times through a Sieve into a Dish, with your Cream of Capon and five Yolks of Eggs. All this being put on hot Cinders, in the Dish you design to serve up, and cover'd with Fire under and over, let your Fire be moderate, and your Cream being taken, serve it up hot for a dainty Dish.

You may make Creams with the White of Partridges, Pheasants, or other Fowls after the same manner.

*Fry'd Cream.*

**M**IX a Quart of Milk with two handfuls of fine Flour, with the Yolks and Whites of eight or nine Eggs well beat together. This being well mixt, put in a little Salt, some Butter, and some Lemon-peel cut small, with Orange-Flower-Water, and stir the whole together on the Stove, till your Cream be thick. Your Cream being done, strow Flour over your Dresser, and pour your Cream over it. When grown cold, it looks like an Omelet. Then cut it into Pieces as big as you please, fry it in hot Hog's Lard, taking care not to let it scatter. Your Cream being fry'd, dish it up with some Sugar: You may glaze it, if you please, with a red hot Fire-Shovel, and serve it hot.

All sorts of Creams are made more delicate with Rice Flour, than with common Flour only. You may likewise dip your Cream in beaten Eggs, and then strow it with Crums of Bread, and dress it the same Way.

*Sweet Cream.*

**B**OIL two Quarts of Milk and a Quart of Cream; when it boils up take it off: take off the Cream, which you put in a Plate: let it stand a little, then put your Pan on again, and so fill up your Plate by degrees, putting into it some Orange-Flower-

Flower-Water with Sugar, before you serve it up.

*Another sort of white and thin Cream.*

**T**HREE Half Pints of Milk, with half a Quarter of a Pound of Sugar, being boil'd about seven Minutes, take it off from the Fire; put in it two Whites of Eggs well beaten, and stir it all together. Put your Milk on again, and let it boil a little, keep it stirring; dish it up, putting over it Orange-Flower-Water and fine Sugar, and colour it with a red hot Fire-Shovel.

Cinnamon Cream is made after the same Manner.

*Blanch Manger.*

**T**AKE two Calves Feet, bone them; take a Fowl, draw it and slit it in the Back, to take out the Lungs; pass all together through several Waters, blanch it in boiling Water; this done keep it a little while in fresh Water. Then put it into a Kettle or earthen Pot with about two Quarts and a Pint of Water, boil it, and skim it, cover the Kettle and draw it a little back to boil it slowly, till half of the Broth is boil'd away: when boil'd put a little of this Broth on a Plate, and let it turn to Jelly. And if you find the Broth too weak, boil it a little more, but if too strong put a little Water in it. Then strain your Broth through

a Napkin into a Stew-pan, let it stand a Minute, take off the Fat. If you will make but one Dish of your *Blanch à manger*, take no more Broth than requir'd to fill it up. Take half a pound of Sweet Almonds, blanch them in Water, wipe them with a Linnen Cloth, peel them and pound them, putting to it now and then a little Milk. This done fill your Dish with some of your Broth, putting in it a sufficient Quantity of Sugar, a stick of Cinnamon, with some Zests of green Lemon Peel. Put it on a Stove; when hot take it off, mix it with pounded Almonds. Then put it on again, and strain it through a Napkin or a Sieve into a Dish; do the same over again, the better to strain off your Almonds. Put a Sheet of White Paper over it, to take off the Fat; put a drop of Orange-Flower-Water in it, put it into your Dish or Bowl to make a Jelly, serve it up cold.

Or you may take Calves Feet only and no Fowls.

*Blanch à Manger with Hartf-horn.*

**T**AKE about a Pound of grated Hartf-horn, let it boil till the Water is clammy; then strain off your Jelly into a Stew-pan, put in some Sugar, a little Salt, some Zests of Green Lemon, a Stick of Cinnamon, and two or three Cloves. Put in some pounded Almonds; your Jelly being hot, strain it off in a Sieve or Napkin two or three

three times, put over it a Sheet of White Paper, to take off the Scum. Then put a Drop of Orange-Flower-Water, taste it, let it be palatable, dish it up, let it stand in a cool Place till it takes.

*Almond Paste for all Sorts of glaz'd Custards and Croquantes.*

**S**CALD some Almonds, wash them in fresh Water, pound them, sprinkling them now and then with some Whites of Eggs and Orange-Flower-Water, let it not turn to Oil. It being very well pounded, dry it, and mix it with some Sugar in a Stew-Pan over the Fire. Put two or three Quarters of a Pound of Sugar to a Pound of Almond Paste. Then mix it together, stir it till you see it no more sticking, and putting the Back of your Hand over it, it doth not stick to it. Then take your Paste out, mix it with powder'd Sugar. You may likewise work this Almond Paste several Ways. You may glaze it, and shape it divers Ways. The Parings that remain being dry, put them again in a Mortar, and pound them with some Whites of Eggs beaten up, which being shaped divers Ways, may serve to garnish your Dish.

*Cream with Ice for Custards.*

**P**UT a Spoonful of fine Flour in a Stew-Pan with six Yolks of Eggs, and some Cream or Milk, seasoned with a

little Salt, Sugar, a Stick of Cinnamon, and Green Lemon Peel. Let it boil together, keeping it thin, then being strain'd thro' a Sieve and grown cold, mix it with some Whites of Eggs well beaten up. Then put it into several Tin Boxes, into Ice mixt with Salt. At the same Time you take half a dozen of preserv'd Apricocks, half-sugar'd, in such another Box, with Ice as before. You may take ripe Apricocks strow'd with Sugar, instead of the other. Also you may take Peaches, Cherries, Strawberries and Rasberries. Whilst the Fruit and Cream are in Ice, make an Abbess with fine Almond Paste, raising the same on the Border round; being of a good Colour, put the Cream in it, with the Fruit over it, serve up your Dish hot. If you'll make your Cream with Pistachoes, blanch and pound some of them, put them in your Cream before you strain it off, to be iced as aforesaid.

*Other Pistachoes Cream for Custards in Ice.*

**P**UT about a Quart of Cream in a Stew-Pan, with Sugar, Cinnamon and Green Lemon Peel; let it boil a little. Then mix with your Cream six Yolks of Eggs, and some blanch'd and pounded Pistachoes. Then put the whole again over the Fire for a Minute, keep it stirring, and strain it off presently two or three times. Your Cream being cold mix it with the Whites of your Eggs, whip'd up to Snow, and put the whole into  
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Tin Boxes cover'd with Ice. When your Cream boils, you may put some Chocolate in it. And do it the same as that before, with your Fruit over it, when put in your Almond Crust. You may likewise make use of Muscatella Grapes sugar'd and iced, instead of the aforesaid Fruit.

*Apple Cake.*

**M**AKE a Marmelade with a Dozen of large four Apples, and half a Pound of Sugar, a Bit of Butter, a little pounded Cinnamon, and five Eggs. Mix this all together, with a Dozen of Biskets pounded. Then put it in a Baking-Pan, with Fire over and under for half an Hour. Then take it off, grate Sugar over it, glaze it with a red hot Fire-Shovel, and scatter over it some small Sugar Plums: serve it up for a cold dainty Dish.

*Apples the Portuguese Way.*

**H**OLLOW your Apples and stick into them preserv'd Lemon-Peel. Then take some Cream called *Patissiere*, Biskets made with bitter Almonds, and Marmelade of Apricocks, and mix it all together. Lay this Composition in the Bottom of your Dish, and put over it as many of your Apples as your Dish will hold; fill up afterwards the hollow Part of your Apples with the rest, strow it with Sugar, bake it of a good Colour, and serve it up hot for a dainty Dish.

*A sort of Apples call'd à la Bourdaloue.*

**P**UT in a Stew-Pan a Bit of Sugar and Butter, with a little Water to melt the Sugar; being seasoned with Green Lemon Peel, preserv'd Lemon Peel and pounded Cinnamon. Keep it on the Fire to turn it to a thick Syrup. Then make a small Hole in your Pippins, dip them several Times in your Syrup, but do not break them: then fill the Hollow of the Apples with their Marmelade, and they being cold, roll up each of them in very thin Paste, made for short Crust. Roll some Puff Paste, cut it into several Slips as those for Custards, put them round your Apples, beginning from the Bottom to the Top, winding them round your Apples, so that your Apples may look like so many Snails. And when your Apples are bak'd, strow them with Sugar, glaze them with a red hot Fire-Shovel, serve them up hot for a dainty Dish.

*A Loaf à la Dauphine.*

**M**IX in a Stew-Pan two or three Spoonfuls of fine Flour with a sufficient Quantity of Milk; put in it nine or ten Yolks of Eggs with four or five Whites, a Bit of Butter, Sugar, and a Stick of Cinnamon. This having got a body on the Fire, add to it some Green Lemon Peel, grated Lemon Peel cut small, bitter Almond Biskets, or instead of them, bitter Almonds with a little



little Orange-Flower-Water, or else some crisp'd Leaves of Orange-Flower. Mix the whole together, and take a Loaf of a pound Weight, make a Hole in the Bottom, take out the Crum, fill it up with some of this Cream mixt with Marmelade of Apricocks. This Loaf having soak'd in Milk, take it out and put it in a Dish, stuck with preserv'd Lemon Peel, with the remainder of your Cream over it. Then put it into the Oven, when colour'd serve it up for a dainty Dish. For a Change, your Loaf being soak'd and drained, you may fry it in Hog's Lard, putting Sugar over it, and glaze it in the Oven, serve it up hot.

*Small Loaves call'd à la Dauphine.*

**M**AKE a Cream as that before, put into it some Pistachoes and Almonds cut in Slices. Take some Loaves as small as the Circumference of a Tea-Cup, take out the Crum, fill them up with this Cream mixt with some Marmelade. This being done, stop them with the Crust before taken out, and let these Loaves soak in some Sack for a Quarter of an Hour. Now fry them, strow them with Sugar, let them be glaz'd in the Oven, and serve them up immediately for a dainty Dish.

*Small*

*Small Loaves of Pistachoes.*

**T**AKE a Pound of blanch'd and pound'd Pistachoes, put them in a Stew-Pan, take some Savoy-Biskets soak'd in Cream, add to it preserv'd Lemon Peel cut small, and Sugar, to make it palatable. Take some small *French* Loaves five Inches long, and two broad: make a Hole in the Bottom, take out the Crum, fill them up with your Pistachoes, then soak them in Cream, place them in a Baking Pan, so as not to touch each other. strow them with pounded Sugar, let them be glazed in the Oven, and serve them up hot for a dainty Dish.

*Cream (à la Sultane.)*

**P**UT in a Stew-pan three or four Spoonfuls of Rice Flour, and twelve Yolks of Eggs, reserving their Whites to be beat up to Snow and used as hereafter. Mix your Flour and Yolks together, with as much Cream or Milk as you'll think proper. Then let it boil, keep it stirring; being half boil'd, season it with a little Salt, some Sugar, Green Lemon Peel grated, some preserv'd Lemon Peel cut small, some bitter Almond Biskets pounded, crisp'd Orange-Flowers, with some Slices of Pistachoes; let it boil till done. Let it be palatable and cool it; then beat up your preserv'd Whites of Eggs, and mix them with your Cream; then put into your Dish your Cream a Finger thick, with some Slices  
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of Savoy Biskets over it. Pour in it more Cream, lay over more Biskets, at last put more Cream over it: Put your Dish over a moderate Fire, or send it to be baked; cover your Dish with a little Fire over it, that your Cream may rise; then strow it with Sugar. Put more Fire over it to colour it. This Cream must be served up very hot.

*A Muscovite dainty Dish, call'd Kaiffeté.*

**P**UT in an earthen Pot about a Quart of fine Flour, with five or six Quarts of Water, let it be kept in a cool Place during nine Days, stirring it now and then. When you'll make use of it, take about two Ladlesfuls, according to the Quantity you'll make, put it in a Stew-Pan over the Fire, with a Quart of Cream, and a Lemon Juice, without stirring it. As soon as the whole is turn'd to Water you'll get Hands to hold the Sieve to strain it off; throw away the first Water, squeeze the Remainder, put it again in a Stew-Pan, season it with a little Salt, and set it to boil. When boil'd, put it in Shells or Tin Vessels and let it cool. Then turn your Shell or Vessel upside down into your Dish, put some good Cream over it and serve it up for a dainty Dish.

This Dish may be serv'd up with Sugar instead of Cream.

*An Amandée.*

**B**LANCH about one or two Pounds of Sweet Almonds, pound them, moistning them now and then with Water, lest they turn to Oil. Then put a Kettle or a Stew-Pan on the Fire, soak in it the Crum of a *French* Loaf, then put in it your Almonds, and keep it stirring. It being thickened strain it off, then put it into the Stew-Pan again, with a little Sugar, Salt and Cinnamon, and let it boil, till it is pretty thick.

## C H A P. XVIII.

*Of Artichokes, Asparagus, Green Pease, Cucumbers and Cabbage.*

*Artichokes the Italian Way.*

**T**AKE the middling Sort of Artichokes, pare and boil them till you can easily take off the Chokes; cut small Parsley, a few green Onions and Mushrooms, put them in a Stew-Pan over the Fire, with half a Glass of good Oil, and Pepper, Salt and Sweet Herbs. Put in a Baking-Pan some Slices of Bacon, place over these your Artichokes, put into every Artichoke Mushrooms and green Onions, cover these with Slices of Bacon, and put them into the Oven; being done, take them out to drain, dish them up with Essence of Ham.

At another Time you may serve them up with a white Sauce. *Arti-*

*Artichokes (à la Brigoule.)*

**T**AKE the middling sort of Artichokes, pare them, take off the Choke; put them into a Stew-Pan, season'd with Pepper, Salt, a Crum of Garlick cut small, some Truffles, Mushrooms, green Onions and Parsley; put it all to your Artichokes, add a Glafs of Water with a Glafs of Oil, let them stew; being done, dish them up with their Liquor and a Lemon Juice.

*Artichokes (à l'Etouffade.)*

**T**AKE Artichokes, pare them, cut off the Top of the Leaves; let them boil, till you can take off the Choke, then put in a Stew-Pan Slices of Bacon and Beef, together with some Slices of Onion; put in your Artichokes, season'd with Pepper and Salt; cover them with Slices of Bacon; moisten them with half a Ladleful of Broth; cover your Stew-Pan and let them boil, Fire under and over. They being done, take them out, drain them and dish them up; pour over them Essence of Ham, together with some Slices of Ham, serve them up hot.

*Artichokes (in Surprise.)*

**T**AKE the Bottoms of small Artichokes, blanch them to take off the Choke; then put the Bottoms into a white Braile: make a small Salpicon, as followeth, *viz.* Take Sweet-breads of Veal blanch'd, and cut  
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into small square Bits, the Bigness of a small Pea, Mushrooms, Truffles, and Cock's Combs cut the same; put all together in a Stew-pan with a little Cullis; let it stew softly: being done and of good Taste, take your Bottoms out of their Braise, and fill one of them with your Salpicon, put upon this another Bottom, and so go on; soak them in beaten Eggs, strow them with Crums of Bread, and let them be fry'd in Hog's Lard; being fry'd, dish them up, garnish your Dish with fry'd Parsley, and serve them up hot.

*Artichokes with a white Sauce.*

**B**OIL some small Artichokes in Water with Salt, when boil'd, put the Bottoms in a Stew-pan with Butter and Parsley, season'd with Salt and Pepper; thicken your Sauce with Yolks of Eggs, a Dash of Vinegar and a little Broth.

*Artichokes with Butter.*

**W**HEN your Artichokes are boil'd, as here above, take off the Choke, and make a Sauce with fresh Butter, Vinegar, Salt and Nutmeg, add a little Flour to thicken the Sauce.

*Fry'd Artichokes.*

**C**UT your Artichokes into Bits, take off the Chokes, let them boil a little; take them out, and put them a soaking with Vinegar, Pepper and Salt; then dip them in a  
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beaten Egg, flour them, and let them be fry'd in Hog's Lard, or drawn Butter, and serve them up with fry'd Parsley. You may also fry them roll'd in Flour without Eggs or being blanch'd.

*The Way of dressing Cardons.*

**T**AKE the Stalks of Cardees, the finest you can get, take off the Leaves one after another; pick the Hearts, cut the Cardons, (so are call'd the Leaves which you have taken off;) which is all good the Length of four or five Inches: throw them into Water; do the same with all your other Cardons. Put Water over the Fire, put them in and blanch them, till you can easily take off the Skin: then throw them in cold Water, wash them very clean, one after another, without using a Knife; keep them whole; they being wash'd, put them a draining in a Cullender. Put in a Kettle a good Lump of Beef Sewet, some Slices of Bacon, half a Lemon cut in Slices, more or less, according to the Quantity of Cardons you have; moisten them with half Broth, and half Water: put your Kettle over the Fire, and when it boils, taste your Broth, let it be palatable; then put in your Cardons, let them boil softly, then take them out, drain them in a Cullender. Keep a Cullis in readiness like this here describ'd, *viz.* Take a Piece of Veal, cut it in two or three Bits, put it in a Stew-pan with two or three Slices of Ham, an Onion cut in two, a Carrot cut  
the

the same; cover your Stew-pan, put it over the Fire to sweat very gently, and when your Meat begins to have a Colour, put in a Dust of Flour; stir it, moisten it with good Broth, season it with Sweet Basil and Slices of Lemon; let it stew gently, keep it stirring; thicken your Cullis, skim the Fat well off, then strain it through a Silk Strainer; put your Cardons into that Gravy, set it over a hot Stove, let it be palatable and thin. Being now ready to serve up, squeeze into it the Juice of an Orange, and dish it up, serve it up hot. If your Cullis is too brown or too deep colour'd, put in it a good Lump of fresh Butter.

If your Cardons are not touch'd at Table, you may serve them up the same another time; and in dishing them up, strow them with Parmesan, and moisten them with your Cullis, strowing them again with Parmesan, and let them take a Colour in the Oven, or under the Cover of a Baking-pan with Fire under and over.

At another time, if you have not Cardons enough, put a Crust of Bread in the Bottom of your Dish or Pan, putting your Cardons with their Gravy over it; strow them with Parmesan, moisten them with a little Cullis, go on in strowing them with Parmesan, make them take a good Colour, and serve them up hot.

The Cardons being blanch'd and boil'd the same as those spoken of just now, may serve for all sorts of Courses; cut them either in Slices, or leave them whole as they are.

They



They may be likewise used with Soops made either with Fish or Flessi, and need not be dress'd otherwise. The Cardons alone give not the Taste or Quality to the Soop, and if you use them en maigre you need not use any Fat ; however blanch them the same, and use them for what you think fit, serving them up with a White Sauce.

*Artichokes with Fritures.*

**T**AKE some Artichokes, order well their Bottoms, and cut off the Tops of the Leaves ; blanch them, that you may take off the Chokes ; the Chokes being taken off, put them in a Kettle with a Lump of Butter, Salt, and a Ladleful of Broth ; let them soak : then take them out and drain them ; make a Paste with two Handfuls of Flour and two Eggs ; moisten it with Beer or White Wine, put in it, if you will, a little Salt, that your Paste may be as it should, with half a Glass of Oil, and throw your Artichokes into your Paste, and fry them in Hog's Lard, or else in drawn Butter ; being fry'd, dish them up, garnish your Dish with fry'd Parsley, and serve it up hot for an Entremets.

*Artichokes with Oil.*

**T**AKE Artichokes, make all Bottoms of them, let them boil in Water until you can easily take off the Choke, then take them out, take off the Choke ; put them into a small Kettle with a Lump of Butter, Slices of Bacon

and of Lemons, and moisten them with Water, putting in a little Salt: Continue to stew them very softly; being done and very white, take them out, and dish them up: Season them with Salt, beaten Pepper, Oil and Vinegar, and serve them up cold.

These sorts of Artichokes in Bottoms may also be used or served up with a Ham Sauce, with Slices of Ham over them.

Another time they may be serv'd up with a White Sauce or Gravy Sauce——also with Parmesan, dishing them up with a little Cullis over them and some scrap'd Parmesan, and make them get a Colour in the Oven; and in serving them up put in a Lemon Juice, and serve them up hot.

*Asparagus with Cream.*

**Y**OU must break your Asparagus into small Bits, and let them be a little blanch'd in boiling Water, then you put them into Butter in a Stew-pan, or with Hog's Lard, if you have not very good Butter; taking care that it be not all together too fat. Then you put in it Milk and Cream, and season it by degrees, putting likewise in it a Bunch of Sweet Herbs. Before serving them up, beat up two Yolks of Eggs with Cream or Milk, to thicken your broken Asparagus, and put in it a little Sugar, and serve them up at the same time.—They may do the same with Bottoms of Artichokes, and with Green Pease; but with these there must be Sugar, and

a little Parsley cut small : as to the rest, they are done all alike.

You may also make use of Asparagus with Green Pease, with a green Cullis made of Pease Shells or other thing, with a Crust in the middle.

*Asparagus with Gravy.*

**T**AKE Tops of Asparagus, put them into melted Butter, with Parsley, Chervil and a green Onion cut small, which last is taken out again ; season it with Salt, Pepper, and Nutmeg : let it stew softly with a little Broth over a gentle Fire. Being done, skim off the Fat, put in Veal Gravy, Essence, and Lemon Juice ; serve it up with a short Sauce. They serve also up whole Asparagus with Cullis of Ham.

*Asparagus with Butter.*

**L**ET your Asparagus boil in Water with Salt ; take care they be not over done : being done, take them out to drain, dish them up : make a Sauce with Butter, Salt, Vinegar and Nutmeg, or White Pepper, keep it stirring, pour it over your Asparagus when dish'd up. There is nothing in all this but what is well known, as well as with Asparagus in Sallet.

*The Way of preserving Asparagus.*

**T**AKE off the hard Stalks, and let the Asparagus boil in Broth with Salt and Butter ; put them again in cold Water, and let them drain. Being cold, put them into a Vessel where they may lay at their Length, with Salt, whole Cloves, green Lemons, and as much Water as Vinegar ; cover them with Butter melted, as with Artichokes, laying a Linnen Cloth between the two, and keep them in a Place neither too hot nor too cold, to make use of them upon occasion : soak them, and boil them like the other. You may also preserve them in Oil.

*Asparagus with Oil.*

**T**'AKE some Asparagus, scrape them very clean, and let them be boil'd in hot Water with Salt : observe that they be firm, not too much done ; take and dish them up, put in it beaten Pepper, Oil, Salt and Vinegar, and serve them up for a side Dish. Another time you may serve them up with a White Sauce, or else with a Gravy-Sauce.

*Asparagus with Green Pease.*

**T**'AKE the smaller sort of Asparagus, and cut them like Green Pease as small as you can, and cut nothing but what is tender. If your Asparagus are large, you split them in four. Being thus cut, blanch them ; being blanch'd, put them in a Stew-pan with a Lump  
of

of Butter ; give them some Tosses upon the Fire, then flour them a little, and season them with Salt and Pepper, moisten them with a little Broth : let them have a good Taste, and thicken them with Yolks of Eggs and a little Nutmeg : Put a Crust of Bread into a Dish, and your Asparagus over it, and serve them up hot for Entremets.

You may likewise serve them up with a Brown Sauce, moistening them with Gravy and Cullis.

*Entremets of Pease the Portuguese way.*

**Y**OUR Pease being wash'd, cut into them some Lettuce, in proportion to the Pease you have, put in it a Bit of Sugar as big as the end of your Thumb, some fine Oil. four or five Mint Leaves cut small, with Parsley, Onions, Echalottes, a Crum of Garlick, a little Savoury, Nutmeg, Salt, a little Pepper, and a little Broth : Put them over the Fire, and let these have but little Broth, when you will serve them up. You poach some fresh Eggs in it, making a hole for the Place each Egg is to have. Then cover your Stew-pan again, boil your Eggs with a little Fire upon the Cover ; then you slide them into your Dish, and serve them up hot.

Fine Beans are dress'd in the same manner : but we must take care not to blanch these Beans, and to put them in just as they are, the same as the Pease, without putting them in Butter.

*Green Pease with Cream.*

**T**AKE fine Green Pease, wash them in hot Water; then put them in a Cullander to drain. put them in a Stew-pan with a Lump of Butter, and a Bunch of Sweet Herbs; put them upon the Fire, and tosse them up, put a Dust of Flour to them, and moisten them with boiling Water, season'd with Salt, and a Bit of Sugar: Let them stew; being stew'd, boil'd short, and ready to be serv'd up, put in a little Cream; let them have a good Taste; dish them up, and serve them up hot for Entremets.

*Other Green Pease.*

**T**AKE fine Green Pease, wash them in hot Water; then put them in a Cullander to drain; put them in a Stew pan with a Lump of Butter; put them over the Fire, and tosse them up, strow a Dust of Flour over them, and moisten them with boiling hot Water, season'd with Salt, and a Bit of Sugar; make a Bunch of Lettuces bound with Pack thread, a Bunch of green Onions, and put these in your Pease: they being done; take out the Lettuce and Onion. Let them have a good Taste, and let the Sauce be very short, and serve them up hot for Entremets.

*The Way of preserving Green Pease.*

**T**AKE Green Pease, the Quantity you like, which blanch: put Salt in the Water; and when they have had two

Boils take them out, and spread them upon a clean Table-Cloth, and leave them there till they be cold ; being cold, let them dry in the Sun, if you have the Convenience, or else in an Oven not too hot. They being dry put them in a dry Place, and when you will make use of them, put them in lukewarm Water, to make them turn Green again : and if you have large dry Pease, put a handful to them, and that will thicken them, and let them stew ; being stew'd, put a Lump of Butter in a Stew-pan, a Bunch of green Onions, and a Bunch of Lettuces, if you have any, and then your Green Pease. See that the large ones be taken out, toss them up, strow a Dust of Flour over them, moisten them with good Broth, and season them with Salt, and a little Sugar, and let them go on a Stewing : let them have a good Taste, and being ready to be served up, thicken them with Eggs, if you think fit, or else with Cream. If you have not a mind to serve them this way, thicken them with a little Essence of Ham, put in your Dish some Bits of Crusts of Bread fry'd, with your Pease over them, and serve them up hot for Entremets.

*Other Green Pease.*

**T**AKE fine Green Pease, wash them in hot Water, then put them in a Cullander to drain ; put them in a Stew-pan with a Lump of Butter, a Bunch of Sweet Herbs ; put them over the Fire, toss them up, strow

them with a Dust of Flour, and moisten them with a little boiling Water, and let them stew softly; being stew'd, thicken them with Essence of Ham; let them have a good Taste; being ready to be serv'd up, put in a Dozen of fry'd Crusts of Bread, dish them up, and serve them up hot for Entremets.

*Entremets of fine Green Beans.*

**T**AKE young Green Beans, let them be blanch'd, put them into a Stew-pan with a Lump of Butter, a Bunch of Parsley, green Onions and Savoury; strow it with a Dust of Flour, and toss it up, moisten with a little good Broth, and season it with Pepper and Salt: let it have a good Taste and be well done. Being done, thicken it with Yolks of Eggs and a little Nutmeg; dish it up, and serve it up hot for Entremets.

*Another Entremets of middling sort of Beans.*

**T**AKE your Beans, and blanch them, to take the top Skin off; this done, put them in a Stew-pan with a Lump of Butter, a Bunch of Parsley, Green Onions and Savoury, strow a Dust of Flour over them, and toss them up; moisten them with Broth, and season them with Pepper and Salt, let them have a good Taste and be done enough: being done, thicken them with your Yolks of Eggs, and beat them up with Cream, a little Nutmeg and Parsley cut small: dish them up, and serve them up hot for Entremets.

*Entremets*



*Entremets of Beans the Italian Way.*

**T**AKE fine Beans, and take the top Skin off; then put them in a Stew-pan with a Lump of Butter; take two or three Artichokes, take off part of the Leaves, cut your Artichokes into five or six Pieces, and blanch them, till you can take off the Choke: the Choke being taken off, put them in your Beans, moisten them with Gravy and Cullis, and half a Glass of Champain; put them over a great Fire, and skim well off the Fat; put to them a Crum of Garlick, a Lemon Juice, and a Spoonful of Oil. Let them have a good Taste; dish them up, and serve them up hot for Entremets.

*French Beans with Gravy.*

**T**AKE young French Beans, cut them in Slices; put Water in a Stew-pan, with Butter and Salt, and stew them; they being stew'd, cut small an Onion or a green Onion; put a Lump of Butter in a Stew-pan, let it be melted upon the Fire, put in it your Onions cut small, and tofs it up; then put in your Beans, which were drain'd in a Cullander, and tofs them up: then put a Dust of Flour over them, and moisten them with their own Broth, or else with Broth made with Meat, season'd with Salt, let them be of a good Taste, they being ready to be serv'd up; make Sauce with Yolks of Eggs. beat the same up with Parsley cut small, and

a Dash of Vinegar ; and serve up hot for Entremets.

*French Beans with Gravy.*

**Y**OUR *French* Beans being pick'd and cut in Slices; put them in boiling Water with a Lump of Butter and Salt ; being boil'd, cut small a green Onion or another, and put a Stew-pan with a Lump of Butter over the Fire ; then put in your Onion cut small, and toss it up ; put in your Beans, and toss them up likewise ; then moisten them with Broth, and put in it a Bunch of Sweet Herbs, and some of their Broth, if you will, and let them stew ; let them have a good Taste, and being ready to be dish'd up, thicken them with Cullis, and strow in it a little Parsley cut small, and in serving them up a Dash of Vinegar, and serve them up hot for Entremets.

*Forc'd Cucumbers.*

**T**AKE your Cucumbers, pare them well, take out the Seeds without cutting them ; they must not be of the larger sort : you must make forc'd meat with the Flesh of all sorts of Fowls, and if you will with a Piece of Veal, all together well minced with Bacon blanch'd, and a little White Sewet, Ham boil'd and cut small, Champignons, Truffles, and all sorts of Sweet Herbs, all this cut small and season'd : then put the Forc'd Meat into your Cucumbers, which are to be a little blanch'd, and put them a Stewing in good  
Gravy,

Gravy, or Braise of Veal, let them be not too much done. Having taken them out, they are cut in two, and cool'd; and they make a Paste as if it were for Fritures made with Apples, the Paste to be made of fine Flour and Water, a little Salt, and a very little melted Butter with an Egg, all well beaten up together; then make small Skewers, the Bignels of a Quill, and stick them cross thro' your Cucumbers, so that the Ends be all on one and the same Side, so that you may stick them into a Piece of Beef. You put them a soaking in this Paste; and having some Hog's Lard hot and ready, you let them take a good Colour; your piece of Beef being dressed with a minc'd Sauce made of Ham, put your Marinade over it. You stick in it your Forc'd Cucumbers. If you have any Forc'd Meat remaining, you must roll it with your Hand roll'd in Flour, and make of it Balls the Bigness of an Egg, which you put a stewing at the same Time with your Cucumbers, and very gently, so that the Forc'd Meat may stick. They must be fry'd in the same Manner.

*Forc'd Cucumbers en Maigre.*

**T**AKE your middling sort of Cucumbers, pare them, and take clean out their Seeds on one of the Ends; then make Forc'd Meat with Carps-Flesh, Eels-Flesh, Champignons and Truffles; mince all together well, and season it with Pepper, Salt, Cloves, all  
forts

forts of Sweet Herbs, good Butter, and the Bigness of an Egg of Crums of Bread soak'd in Cream, with the Yolks of two Eggs all pounded together; force therewith your Cucumbers, and let them stew over a slow Fire in a Stew-pan, with Fish-Broth and thin Pease-Soop. Being done as it should be, dish them up, and cut them at Length in two; and serve it up with a small Ragoût, made with Champignons and Melts. You will see the Way of making the Ragoût in the Chapter of Ragoûts.

*Cucumbers (à la Matelotte.)*

**T**HEY are forc'd the same as those above, and they let them be dressed with good Gravy. Being done, skim well off the Fat, and let there not be too much Sauce; thicken them with some good Cullis, and before you serve them up, put in it a Dash of Vinegar, and serve them up hot; all must be of a good Brown.

They serve up likewise forc'd Cucumbers with a Ragoût, and with a White Sauce.

*To preserve Cucumbers.*

**Y**OU must take your Cucumbers not too ripe, and that are of a good Quality. Place them neatly in a Tub with Salt, and half Water and half Vinegar, so that they may soak well. They must be well cover'd, and not be touch'd during a whole Month. When Cucumbers are out of Season, they may

may use these, having well pared and soak'd them; and if it is to garnish a Soop with them, they must be blanch'd, and when they are to be in Slices serv'd either with Fish or Flesh, they cut them like other Fillets, and they are blanch'd in the same manner as when they are fresh. They may be of great Help during the whole Winter, and in Lent. When they have a Mind to make a Sallet of them, they eat them with Pepper and Salt. They call them pickled Cucumbers, to which Purpose they take the smallest at the latter Season of the Year; they are pickled with Bunches of Purslain, and particularly with *Passe Pierres*, which serve as a Garnishing for these sorts of Sallets. They may also be used for all Entries instead of Cucumbers.

*Forc'd Cabbage for Entry.*

**T**AKE a good round Head of a Cabbage; take off the Stalk, and a little of the Heart, let it be blanch'd in Water; being blanch'd, take it out, and let it drain; then open it dextrously, and extend the Leaves, which however must hold together: being open'd, put in the Middle of it Forc'd Meat made of Flesh of Fowls, and some Bits of a Leg of Veal, blanch'd Bacon, Beef Sewet, a Bit of boil'd Ham, Truffles and Champignons cut small, Parsley and green Onions, with a Crum of Garlick; all together seasoned with Sweet Herbs, Spices, Crums of Bread boil'd in Milk, two whole Eggs, with two or three Yolks, all together well minced; put this

this Forc'd Meat into the Heart of it ; then cover it with some Leaves, and put more Forc'd Meat in it ; cover it again with Leaves ; continue to do the same to the last, and bind it well together with Pack-thread. Put in the Bottom of your Stew-pan or Kettle, some Slices of Bacon and Beef : put in it your Cabbage thus forc'd, seasoned with Salt, Pepper, Onions, Sweet Herbs and Cloves : go on covering it Top and Bottom alike ; moisten it with Broth and cover the Kettle ; put it a stewing, Fire under and over. Being done, take it out, drain it, dish it up ; put over it Cullis of Ham, and serve it up hot for Entry.

They may also make a forc'd Cabbage with Fish-Flesh, and other Garnitures, the same as it were with a Carp, a Pike, or other Fish you would force.

*Collyflowers with Gravy, for Entremets.*

**P**ICK clean your Collyflowers, and let them be washed in Water ; that is to say, you take a Kettle, which you fill half with Water, a Dust of Flour, a Bit of Butter, two or three Slices of Bacon, and afterwards some Salt. When your Water boils, put in your Collyflowers, let them be boil'd something more than half ; then take them out of that Water, and let them be well drain'd : then place them in a Stew-pan, and put in it a thin Cullis made of Veal, and a sufficient Quantity of Cullis of Ham, so that it may soak well. Afterwards, you put them  
over

over again with a slow Fire, and let them stew very gently; and when you are ready to serve up, take a Lump of good Butter, the Bigness of one or two Walnuts roll'd in Flour, which you divide into four or five Bits in your Stew-pan, which you keep continually stirring upon the Fire; see and taste whether it be of a good Relish, and you add to them a slight Dash of Vinegar, and serve them up hot.

These Collyflowers likewise serve to garnish Soops made with Collyflowers.

They also eat Collyflowers like Sallets; but all this is so common, that it is not worth while here to speak any farther of it.

## C H A P. XIX.

### *Of Hot second Course Dishes.*

#### *Ragoût with Palates of Beef.*

**T**AKE some Palates of Beef boil'd, take off the Skin, clean them well, cut them in small Slices, put them in a Stew-pan with some melted Bacon, a Bunch of Sweet Herbs and some Mushrooms, put them a little while over the Fire, moisten them with Gravy, and season them with Salt and Pepper, let them stew over a slow Fire. Being done, take off the Fat of your Ragoût, thicken it with Cullis of Veal and Ham, or Cullis of Partridges. Let your Cullis be palatable and highly relished, dish it up, serve it up hot.

*Another*

*Another Ragoût with Palates of Beef the Italian Way.*

**T**AKE Palates of Beef, ordered as those before, cut them in small Slices like Dice, and put them in a Stew-pan with half a Glass of Oil, as much of White Wine, a Spoonful of Cullis, and a Bunch of Sweet Herbs. Let it stew slowly, and when ready taste it; let it be relishing, take off the Fat, dish it up, and serve it hot for a second Course.

*Other Palates of Beef (in Gratin.)*

**G**ET some Palates of Beef done as said before, put in the Bottom of your Dish some rasp'd Parmesan, with a little Cullis: put in it your Palates of Beef, pour some Cullis over them, strow over some Parmesan, send it to the Oven to get a Colour, and when done, add to it some Essence, and Juice of Lemon, serve it up hot for a second Course.

*Calves Ears.*

**G**ET some Calves Ears blanch'd, and cover the Bottom of a Stew-pan with some Slices of Bacon; put in the Calves Ears, season them with Salt, Pepper, some Sprigs of Sweet Basil, and some Slices of Onion and Lemon, cover the whole with Slices of Bacon. Then take the White either of a fat Pullet, a Chicken, or other Fowl, with a little Beef Suet, a Bit of Bacon blanch'd,  
and



and a blanch'd Calf's Udder: mince all, and season it with Salt, Pepper, Sweet Herbs, fine Spices, Parsley, shred Chibbols, Mushrooms, a Bit of the Crum of a Loaf dipp'd in some Milk, and two or three Yolks of Eggs. All being well minced, put it in a Dish, and the Calves Ears being done, take them out and drain them, then stuff them between the two Skins, and being stuffed, dip them in some beaten Egg, strow them with Crums of Bread and fry them. Being fry'd, lay them in a small Dish, garnish it with fry'd Parsley, and serve them up hot for a second Course.

At another Time you may stuff the Calves Ears in the Inside, and roll them up, doing the rest as said before.

*Anchovies (in Canapé.)*

**T**AKE some Anchovies, wash them, slit them in two and bone them. Then cut some small Slices of Bread, the Breadth of a Thumb, and the Length of a Finger; fry as many as you please. Put in the Bottom of a Dish some rasp'd Parmesan, put over it the fry'd Bread, moisten each Slice with a little Cullis. Strow over again Parmesan, place on your Anchovies, and moisten them with Cullis. Make another Laying of fry'd Bread, place them across, so that the Middle of each Slice of it, be opposite to the Ends of the Slices of Bread plac'd before. The Dish being thus filled, put it in the Oven, or under

a Cover, with Fire under and over, to get a Colour; being ready, serve it up hot for a second Course.

*Anchovies (in Allumette.)*

**Y**OUR Anchovies being order'd as those before, dip them in white Wine; make a Paste after the following Manner. Take a sufficient Quantity of fine Flower, and mix it with Wine or Beer: put some Hog's Lard over a brisk Fire, dip your Anchovies in the Paste, put them one after another in your Hog's Lard, take Care they don't stick together. Being pretty well colour'd, take them out and drain them: then fry some Parsley, dish up your Anchovies, garnish them with the fry'd Parsley, and serve them up immediately.

At another Time you may dip your Anchovies in beaten Eggs; strow them with Crums of Bread, and fry them in Hog's Lard as before.

*Amourettes.*

**G**ET a sufficient Quantity of Pith, cut it in Pieces about six Inches long, put it in a Stew pan with Onions cut in thin Slices, some Sprigs of Parsley, and a little Sweet Basil, season it with Salt and Pepper, and either the Juice of a Couple of Lemons, or some Vinegar, and a Glass of Water. Let your Pith be in this Pickle two Hours: then take them out, drain them, dip them in Flour  
and

and fry them, so as to make them crackling and spongy. Being fry'd, dish them up, serve them up hot for a dainty Dish.

At another Time you may dip your Pith in Paste.

*Toasts with Ham.*

**C**UT some Ham in Slices, neither too thick nor too thin, and both Ends of them sharp pointed: place them in a Stew-Pan, with a little melted Bacon. Cover the Pan, and let your Ham soak slowly over a Stove. One Side of your Ham being coloured, turn them: when done enough take them out of the Pan, and put in it thin Slices of Bread, like those of Ham. They being fry'd, take them out, and put in half a Spoonful of fine Flour, moisten it with a little Gravy or Broth, a little of your ordinary Cullis, and season it with some Mushrooms, whole Chibbols, a Clove of Garlick, a Glass of Champagne, and Slices of Lemon. Let it stew, skim off the Fat, and strain it thro' a Silk Sieve. Then put it again into a Stew-pan, with your fry'd Slices of Ham, and keep it warm. Being ready to serve, put your fry'd Slices of Bread in the Bottom of your Dish, place a Slice of fry'd Ham over each Slice of Bread, and pour your Sauce over it, serve it up hot for a dainty Dish.

*Slices of Ham dress'd another Way.*

**O**R DER some Slices of Ham like those before, cut a Fillet of Veal in pretty thin Slices, but something larger than those of Ham, beat them flat, then spread them over the Dresser, and season them with Parsley, shred Chibbols, Mushrooms, and Truffles, if you have any, shred Sweet Herbs, a little Shallot, and a little pounded Pepper. Then dip your Slices of Ham in beaten Eggs, lay them over your Slices of Veal, make another laying of Veal to cover your Slices of Ham. Then cover the Bottom of a Stew-pan with Slices of Bacon, and place over them your Slices of Ham, cover them with some other Slices of Bacon and Bay-Leaves, moisten it with a Glass of Champagne. Cover your Pan, and let stew slowly with Fire both under and over. Your Slices of Ham being ready, dish them up, take out the Bacon, skim off the Fat, put in the Juice of a Lemon, with a little Cullis and Gravy, and let it stew. When done, strain it thro' a Silk Strainer, and pour it over your Ham, serve it up hot for a dainty Dish.

*Toasts with Veal Kidneys.*

**T**AKE the Kidney and its Fat out of a Loin of Veal roasted, mince it, and put in a Mortar: make a Paste as followeth, *viz.* Put over the Fire in a Stew-pan, Butter the Bigness of a Wall-nut, with

a proportionable Quantity of Water and fine Flour, and stir it till your Paste sticks no more; put this Paste in the Mortar with the minc'd Kidney, and add a little Parsley, shred Chibbol, the Yolks and Whites of six Eggs, season it with Salt, and pound it. Being pounded, put in some preserv'd Lemon-Peel. Get small Slices of Bread, either long, squar'd, or in the Shape of Hearts; cover them with your Ingredients, and put them in a Baking-pan or a Dish, to be bak'd in the Oven, or dress'd under a Cover with Fire under and over. Being pretty well colour'd, strow them with Sugar, and glaze them with a red hot Fire-Shovel, dish them up, serve them up hot for a dainty Dish.

*Toasts with Veal Kidneys another Way.*

**T**AKE a Kidney like that before, mince and pound it the same; season it with Salt, shred Parsley, preserv'd Lemon-Peel, and six Yolks of Eggs; with the Whites beaten up to Snow. Your minc'd Kidney being pounded, take it out of the Mortar, mix it with your beaten Whites of Eggs, lay it over Slices of Bread, dress them as before. Being done, strow Sugar over them, and do them again either in the Oven, or under a Cover with Fire under and over, glaze them with a red hot Fire-Shovel, dish them up, and serve them up for a dainty Dish.

*Other Toasts with Veal Kidneys.*

**M**INCE, pound and season your Kidney and the Fat after the same Manner as before; Then put it over some Slices of Bread; fry them in Hog's Lard. Being fry'd, drain them, strow them with Sugar, and glaze them with a red hot Fire-Shovel. Serve them up hot for a dainty Dish.

*Ragoût of Sweet-Breads of Veal.*

**W**ASH your Sweet-Breads well, and blanch them in boiling Water: then put them in fresh Water, take them out, wipe them dry. Put them in a Stew-pan, with some melted Bacon and a Bunch of Sweet Herbs, season them with Salt, Pepper, some Mushrooms and Truffles cut in Slices: put them over a Stove, flour them, moisten them with Gravy or Broth, let it stew over a slow Fire. Being done, take off the Fat, thicken your Ragoût with a Cullis. Taste it, let it be relishing, dish it up, serve it up hot for a dainty Dish.

*Sweet-Breads of Veal (à la Dauphine.)*

**T**AKE the largest Sweet-Breads you can get, order them like those before; open them and slit them round, and fill them with Stuffing made with Chickens. To make this Stuffing, see the Chapter of Stuffings. Put in a Stew-pan, Slices of Bacon and Veal, seasoned with Salt, Pepper, Sweet Herbs,  
fine

fine Spices, whole Chibbols, and an Onion cut in Slices. Then put in the Sweet Breads, season, and cover them with Slices of Veal and Bacon. Cover the Stew-pan, stew them with Fire under and over. The Sweet Breads being done, take them out, take out the Slices of Bacon, put in a Ladleful of good Broth, let it stew, strain the Broth thro' a Silk Strainer, take off the Fat, then put the Broth in a clean Stew-pan till it turns to a Jelly, put in the Sweet-Breads to glaze, being glazed, put an Essence in your Dish with your Sweet-Breads over it.

*Stuffed Sweet-Breads (à la Dauphine) with a Ragoût of Craw-fish.*

**Y**OUR Sweet-Breads being stuffed, and done in the Braise as those before, take them out of their Braise, drain them and keep them warm. Let their Liquor turn to a Jelly, and glaze as before; put a Ragoût of Craw-fish under them. The way of making which see in the Chapter of Ragoûts of Craw-fish.

Sweet-Breads (*à la Dauphine*) may likewise be serv'd up with a Ragoût of Oysters. The Way of making which see in the Chapter of Oysters.

*Sweet-Breads (en Fricandoes.)*

**T**AKE some large Sweet-Breads, dip them in Water, blanch them, put them in fresh Water, part them, and lard them with middling Bacon. Being larded, put them

in a Stew-pan, the larded side upwards, with a Ladle full of Broth, and some Bits of Veal and Slices of Ham. Let it stew; the Sweet-Breads being done, take them out, and strain their Liquor through a Silk Sieve. Put this Liquor on again, let it stew to a Jelly. Then put in again your Sweet-Breads, and cover the Pan, put it over hot Ashes to glaze the Sweet-Breads gently. Being ready, dish them up, moistening those that stick to the Bottom with a little Broth and Cullis, to make them come off. Let the Cullis be relishing, strain it through a Sieve, and serve it up for a dainty Dish.

*Roasted Sweet-Breads.*

**Y**OUR Sweet-Breads being larded with middling Bacon, put them on Skewers, and tie them to the Spit. Being roasted, dish them up, either over some Essence of Ham or over some Gravy, serve them up hot for a dainty Dish, with the Juice of an Orange.

*Sweet-Breads dress'd with Sweet Herbs.*

**C**OVER the Bottom of a Stew-pan with Slices of Bacon and Veal, season'd with Salt, Pepper, Sweet Herbs, a little fine Spices, an Onion cut in Slices, and some whole Chibbols. Your Sweet-Breads being blanch'd, part them; place them in the Pan, and season them top and bottom alike, and cover them with Slices of Veal and Bacon. Cover  
your



your Stew-pan, stew your Sweet Breads with Fire over and under. Being stew'd, take them out, and lay them in a Dish or in a Baking Pan : strow them with Crums of Bread, let them get a Colour. Take some green Truffles, peel and mince them very small, put them in a Stew-pan with some Cullis and a little Essence of Ham, let it stew over a slow Fire. Let the Cullis be palatable and highly relish'd. Your Sweet-Breads having got a Colour, take them out and drain them, dish them up with the Cullis, serve them hot for a dainty Dish.

If you have no Truffles make use of Essence of Ham, with the Juice of an Orange or of a Lemon, put your Sweet-Breads over it, serve them up hot for a dainty Dish.

*Another sort of Sweet-Breads stuffed with Sweet Herbs.*

**Y**OUR Sweet-Breads being blanch'd, slit them round, stuff them after the same manner as said before. Take as many Pieces of Paper as you have Sweet-Breads, and put over each Paper a Slice of Bacon and a small Slice of Ham ; season them with Salt, Pepper, Sweet Herbs, a little fine Spice, and some Chibbols : put a Sweet-Bread over each of them, season top and bottom alike, and cover each of them with a thin Slice of Veal and a Slice of Bacon. Then you'll wrap them up in their Paper tied with Packthread, and dip them in thin Paste, place them over hot Cinders,

Cinders, cover them with the same Cinders, now and then put on fresh Cinders during two Hours. Your Sweet-Breads being done, take the Paper off, dish them up with a Ragoût of Ham over them, serve them up hot for a dainty Dish.

If you will not make use of a Ragoût of Ham with your Sweet-Breads, put an Essence of Ham over them. They may likewise be done in a Baking-Pan in the Oven.

*Sweet-Breads marinated.*

**T**AKE some Sweet-Breads, let them soak in fresh Water; blanch them, then cut them in long Pieces, put them in a Stew-pan with Salt, Pepper, Sweet Basil, an Onion cut in Slices, either some Vinegar or Juice of a Lemon, a Bit of Butter and some Broth. Put them over the Fire, to get a Relish. Being marinated enough take them out, and dip them in a Couple of Eggs well beaten: strow them with Crums of Bread, and fry them in Hog's Lard. When fry'd, dish them up, garnish your Dish with fry'd Parsley, and serve them up for a dainty Dish.

At another time instead of Crums of Bread you may use fine Flour.

*A Ragoût of Fat Livers.*

**G**ET some Fat Livers, take off the Gall blanch them, and put them in some fresh Water. Put in a Stew-pan some Mushrooms with a Bunch of Sweet Herbs, and Truffle

Truffles cut in Slices ; moisten it with Gravy, and let it stew over a slow Fire. Being half dress'd put in the Livers, but let them be not too much done. When ready take off the Fat from your Ragoût, thicken it with a Cullis or Essence. Let it be palatable, and highly relish'd ; dish up your Livers with their Sauce and all the rest over them, serve them up hot for a dainty Dish.

*Another Ragoût of Fat Livers.*

**G**ET good fat Livers, take off the Gall, and blanch them. Mince the small Livers of them with Mushrooms, Truffles, Parsley, Chibbol, a little Bacon, and some dress'd Ham, season it with Salt, Pepper, Sweet Herbs, and fine Spices. Put your stuffing in a Dish, put your Livers over it, being season'd with Salt and Pepper. Cover it with Slices of Bacon, and let it be bak'd. Being done, take out the Slices of Bacon and Skim off the Fat, and put over the Livers the Juice of a Lemon with some Cullis, and serve them up for a dainty Dish.

At another time you may strow over them rasp'd Parmesan, and then they are call'd *Livers (in Gratin) with Parmesan.*

You may likewise put them in a Paper Case, after having put in a little Stuffing as said before: Then place the Livers over the Stuffing, and cover them with Slices of Bacon. Being done, take out the Bacon, put the Juice

Juice of a Lemon over them, serve them up for a dainty Dish.

*Fat Livers in Cawls.*

**G**ET some fat Livers, take off the Gall, blanch them, put them in fresh Water, then drain them. Blanch also Livers of Fowls, mince the same with a little Parsley, Chibbol, Mushrooms, scrap'd Bacon, and the White of some Fowls; season it with Salt, Pepper, Sweet Herbs, fine Spices, some few Roccamboles, and the Yolks and Whites of a couple of Eggs. Take a Calf's Cawl, cut in Pieces the Breadth of a Hand. Put in each of them a little of this Stuffing and then a Bit of the Fat Livers; cover it with some of the same Stuffing, next turn them upside down. Cover the Bottom of a Baking-Pan with Slices of Bacon, place over them the Livers in Cawls, pour some melted Butter over them with Crums of Bread. Bake the Livers, or do them under a Cover with Fire under and over; Let them be pretty well colour'd, dish them up with some thick Gravy and the Juice of an Orange, serve them up hot for a dainty Dish.

*Another sort of Livers in Cawls.*

**C**LEANSE and blanch some Livers as before, get also some Sweet-Breads cut in long Pieces, and some Mushrooms, put it in a Stew-pan, with some boil'd Ham cut in small Dice, moisten it with Gravy and Cullis.

Next

Next cut each Liver in two or three Pieces, and put them in the Stew-pan. Let it stew slowly, and be relishing: don't make too much Sauce, and put in the Juice of a Lemon. Take the Stew pan off, put eight Yolks of Eggs, beat up the Whites to Snow. Then take a small Stew-pan, cover the Bottom with thin Slices of Bacon, put over them a Calf's Cawl. Mix the White of your Eggs with the Livers, wrap all together up in the Cawl, put over it some Slices of Bacon; and do it in the Oven, or with Fire under and over. Being done, turn the Pan upside down, take off the Fat, dish up these Livers with a little Essence of Ham over them, serve them up hot for a dainty Dish.

### *Ducks Tongues.*

**G**ET as many Ducks or Geese Tongues as you can: Fifty Tongues will fill up a small Dish. Blanch them, put them in a Stew pan over some Slices of Bacon, with Onions cut in Slices, and some Sprigs of Sweet Basil: Season it with Salt, Pepper, and some Slices of Lemon. Cover it again with a large Band of Bacon, moisten it with a Spoonful of Broth, let it stew together. The Tongues being done, drain them, and put them in some Essence of Ham, or an Italian Sauce, put them for a Minute over the Fire to take a Relish. Being ready to serve, let your Tongues be relishing, add the Juice  
of

of a Lemon, serve them up hot for a dainty Dish.

At another time you may garnish them with Mushrooms, Truffles, Cocks Kidneys and Cocks Combs,

*The manner of dressing Cocks Combs.*

**B**LANCH some Cocks Combs, and pick them: Let them be done in a white Sauce made with Water, Salt, a Bit of Butter dip'd in Flour, some Slices of Bacon, some Cloves and Slices of Lemon. Being done, use them with all sorts of Ragoûts made with Cocks Combs.

*Ragoût with Cocks Combs for a dainty Dish.*

**T**AKE some Mushrooms, cut them in Bits. Put them in a Stew-pan with a Bunch of Sweet Herbs, and some Truffles cut in Slices, if you have any. Then moisten it with Gravy and Cullis, and let it stew slowly. Next put in some Cocks Combs, and the Juice of a Lemon, and take out the Bunch. Let your Ragoût be relishing, dish it up, serve it up hot for a small dainty Dish.

*A Ragoût with Cocks Combs with a white Sauce, for a dainty Dish.*

**P**UT in a Stew-pan a Bit of Butter and a Bunch of Sweet Herbs, with some Mushrooms cut in Bits, and Truffles if you have any; toss it up, put in about half a Spoonful

ful of fine Flour, moisten it with a little Broth, season it with Salt and Pepper, and let it stew over a slow Fire. Now put in your Cocks Combs, and thicken your Ragoût with Yolks of Eggs and Cream, mix'd with a little Nutmeg; let your Ragoût be palatable, and serve it up hot for a dainty Dish, or for what you think fit.

*Another dainty Dish with Cocks Combs.*

**T**AKE a Bit of blanch'd Bacon, a Calf's Udder, and the White of some Fowls and Partridges. Mince all together, season it with Salt, Pepper, Sweet Herbs, fine Spices, shred Mushrooms, and the Yolk of an Egg, and mince it again. Then take some large Cocks Combs half boil'd, open them, and fill them with this minc'd meat. Put in the Bottom of a Stew-pan, some Slices of Bacon and Veal; place over them your stuffed Cocks Combs, with some Slices of Lemon, and a Sprig of Sweet Basil, cover it with Slices of Bacon, and moisten it with a Spoonful of Broth. Let it stew slowly, and your Cocks Combs being done enough, take them out to drain. Put a little Cullis in the Bottom of your Dish, put in the Cocks Combs, make them stand up right as they are upon the Head, put them over a Stove till they stick to the Bottom of the Dish. Being ready put some Essence over them, serve them up hot for a dainty Dish.

*A Ragoût made with Cocks Combs, Cocks Kidneys, and Fat Livers, &c. call'd a mixt Ragoût.*

**P**UT in a Stew-pan a Bit of Butter, a Bunch of Sweet Herbs, some Mushrooms, and Truffles; put it for a Minute or two over the Fire, flour it a little, moisten it with half a Spoonful of Broth, season it with Salt and Pepper. Let it boil a little, then put some Cocks Combs, Cocks Kidneys, fat Livers, and Sweet-Breads; let your Ragoût be palatable, thicken it with Eggs, serve it up hot for a dainty Dish.

If you'll make this Ragoût brown, instead of moistening it with Broth, moisten it with Gravy, and thicken it with your Cullis.

*(A Panache) or Hogs Ears.*

**H**O G S Ears call'd (Panache) may be used several ways for dainty Dishes, after they are well done and well seasoned.

*A Ragoût call'd (Menu de Rois.)*

**C**UT some Hogs Ears in two, and then in long and thin Slices, put them in a Dish. Cut likewise some Onions in long Slices, put in a Stew-pan a Bit of Butter and your Onions, and toss it up. Then put in the Ears, flour it and moisten it with Gravy: and let it stew slowly. Being ready to serve, put in a little Cullis and Mustard, let your Ragoût be palatable, serve it up hot for a dainty Dish.



*Hogs Ears (en Gratin.)*

**T**AKE some Livers of Fowls, and mince them with Parsley, Chibbols, Mushrooms, and scrap'd Bacon, season it with Salt, Pepper, Sweet Herbs and fine Spice. Mix this Stuffing with a little Cullis in your Dish, put the Hogs Ears in it, with a little Cullis over them, strow over rasp'd Parmesan, keep them in the Oven till they stick to the Bottom of the Dish. Being pretty well colour'd, take them out of the Oven, pour a little more Cullis over them, and serve them up hot for a dainty Dish.

*A Ragoût made with small Eggs and Cocks Kidneys.*

**B**LANCH Cocks Kidneys and small Eggs, then put them in fresh Water, take out the Kidneys, put them in a Stew-pan with small Mushrooms, Truffles, and a Bunch of Sweet Herbs, season it with Salt and Pepper, moisten it with Gravy, let it stew over a slow Fire. Being done, take off the Fat, put in the small Eggs, thicken the Sauce with Cullis, add some Essence of Ham. Your Ragoût being relishing, dish it up, and serve it up hot for a dainty Dish.

*Animelles or Lambs Stones.*

**T**AKE two or three pair of Lambs Stones, and being ready to serve, cut them in four or eight Pieces, take off the Skin,

strow some fine Salt over them, and then wipe them dry ; flour them without touching them with your Hands, and fry them immediately in very hot Hogs Lard, make them crisp : then dish them up, and serve them up hot for a dainty Dish.

*Lambs Stones after another way.*

**T**HEY being order'd those as before fry them directly, but keep in readiness, a Paste made thus ; *viz.* Mix a certain Quantity of Flour with Wine or Beer, and add half a Spoonful of Oil, and some Salt. The Stones being half fry'd take them out, put them in this Paste, and immediately in hot Hogs Lard. Being fry'd, dish them up, and serve them up hot with fry'd Parsley. This is the best way of dressing Lambs Stones.

*Lambs Stones the Italian Way.*

**T**AKE off the Skin, cut them in Pieces, and put them in a Stew-pan with some Slices of Onion, Parsley, Salt, Pepper, Cloves, Vinegar and a little Broth. Let them marinate, then take them out to drain, beat up some Eggs, dip the Lambs Stones in them, and strow them with Crüms of Bread. Then fry them, serve them up hot with fry'd Parsley.

At another Time you may flour them, and fry them the same way.

*Truffles*

*Truffles done au court Bouillon.*

CLEAN your Truffles well, boil them about half an Hour in a Kettle, with as much Wine as Water; season them with Salt and Pepper. Being done, put a folded Napkin in your Dish, then take your Truffles out of the Kettle, and lay them upon the Napkin, serve them up hot.

At another Time you may boil them in seasoned Water only.

And at other Times you may let them marinate during two Hours in a Glasseful of White Wine, season'd with Salt and Pepper. Make a Paste without Butter, roll it very thin, put in the same your Truffles with their Marinade, and wrap them up in the said Paste, so that no Air come to them, then bake them in the Oven about an Hour; or let them be done in hot Cinders.

At another Time your Truffles being marinated after the said Manner, wrap them up one after another in Paper, and dress them in hot Cinders. Being done, serve them up as before.

The biggest Truffles are best for this dainty Dish; but the best Way of dressing them is in Paste.

*Truffles the Italian Way.*

**G**ET some Truffles either large or small, pare and wash them, cut them in Slices, put them in a Stew-pan, or in a Silver Dish, with some Oil, more or less, according to the Quantity of your Truffles. Let them be a little while upon the Stove, with a Bunch of Parsley, Chibbols and Sweet Herbs. Moisten them with half a Glass of Champaign or other White Wine, season them with Salt and pounded Pepper, add a little Essence of Ham, and let them stew slowly, skim well off the Fat. Being ready to serve, let them be relishing, squeeze over them the Juice of an Orange or of a Lemon, put to them some small fry'd Crufts of Bread, then dish them up, serve them up hot for a dainty Dish.

*Truffles the Provensal Way.*

**C**UT and order some Truffles as before, then put them in a Dish with some good Oil, season them with Salt, Pepper and shred Chibbol. Let them stew slowly over a Chafing-Dish. Squeeze in the Juice of one or two Oranges, more or less, according to the Quantity of your Truffles. Let your Truffles be palatable, and having put in some fry'd Crufts of Bread, as before, serve them up hot for a dainty Dish.

*Another Ragoût of Truffles.*

**O**RDER your Truffles as before, cut them in Slices, put them in a Stew-pan, with some Mushrooms cut in Slices, and a Bunch; season it with Salt, and pounded Pepper, and put in a Bit of Butter. Give it a Toss, moisten it with a little Gravy of Veal, a little Essence, and a Glass either of Champaign or other Wine. Being done and relishing, squeeze in it the Juice of an Orange or Lemon: dish it up, and serve it up hot for a dainty Dish.

*A sort of Jelly call'd Pot d'Espagne.*

**T**AKE a roasted Partridge, and pound it in a Mortar, with a Handful of scalded and peel'd Pistachoes. Mix with them three or four Yolks of Eggs, more or less, according to the Bigness of your Dish, with some Gravy of Veal, and a little Cullis. Take your Partridge and Pistachoes out of the Mortar, put them with your Eggs, let it be relishing: strain it thro' a Sieve. Set on a Stew-pan full of Water, put over it your Dish, put in your strain'd Ingredients, cover the Dish with Fire over it. Your Ingredients being turn'd to a Jelly, serve it up carefully, lest your Jelly should break.

*A Loaf with Ham.*

**T**AKE a small chipped Loaf, and having made a Hole underneath, take out the Crum; you'll keep the Bit of Crust taken off to stop the Hole again, fill your Loaf with a Hash of Partridge; stop the Hole, tie it round with Pack-thread to keep on the Bit of Crust. Let your Loaf soak in Milk about eight Minutes, being done, drain it, and fry it. Keep in readiness a Ragoût of Ham made thus, *viz.* Take some small Slices of Ham, soak them in a Stew-pan, after the same Manner as if you were to make Gravy with Slices of Veal, and when they stick to the Bottom of the Pan, put in a little Butter, with half a Spoonful of fine Flour, stirring it well together during a Minute; moisten it with some Gravy of Veal, thicken it with Cullis. Let your Ragoût be highly relished, put your Loaf in its Dish, with the Ragoût of Ham over it.

*Small Loaves call'd Grenadins en Pot d'Espagne.*

**P**OUND either some Partridges, Woodcocks, Pheasants, Rabbits or Hares. Being pounded, add some Cullis and Gravy, and put it over the Fire in a Stew-pan, to give it a Relish. Let it be palatable, and if you'll fill six small Loaves with this minc'd Meat, put to it eight Eggs, both Yolks and Whites; strain these Ingredients together thro' a Sieve. Being strained, butter your small Loaves,

All

fill them up half, let them be bak'd. Being ready, lay them in their Dish, with a little Essence of Ham over them, serve them up hot for a dainty Dish.

If you have a mind to serve this Composition in a Dish without Loaves, leave out the Whites of the Eggs.

*A Loaf with Mushrooms.*

**T**AKE a Loaf, make a Hole in the Bottom, keep the Bit taken off, take out all its Crum, fill it up with a Hash of Partridge; stop the Hole with the reserv'd Bit of Crust, and tie the Loaf round with Pack-thread, dip it in Milk, and fry it in Hogs Lard, till it has got a good Colour. Take a Handful of Mushrooms, stew them in a Stew-pan with some Essence of Ham. Being done, thicken the Sauce (of which make but little) with some Essence of Ham. Then put your Loaf in, let it soak about a Minute: then put it in its Dish, and your Ragoût being relishing put it over it, serve it up hot for a dainty Dish.

Crusts with Mushrooms are prepared as followeth.

Take a clipped Loaf, the Crust of which cut in several Bits, of the Largeness of the little Loaf. Rub them with fresh Butter, and let them be colour'd before the Fire. Then put them handsomely in a Dish, throwing the preceeding Ragoût over them; after which you'll serve them hot for a dainty Dish.

*Another Loaf with Mushrooms.*

**Y**OUR Loaf being filled up as before, fry it; then fry a little in a Stew-pan with Butter, two or three Handfuls of small Mushrooms well pared, moisten them with Veal Gravy, and season them with Salt, Pepper, and a Bunch of Sweet Herbs. Let them stew; being done, take off the Fat, thicken them with some Cullis. Then soak your Loaf in it about a Minute, take it out, put it in its Dish, with your Ragoût over it, which you'll serve hot for a dainty Dish.

Crusts with this Ragoût are dress'd like those before.

*A Loaf with Truffles.*

**Y**OUR Loaf being stuffed and fried as before, pare and wash some Truffles, cut them in Slices, put them in a Stew-pan; moisten them with Veal Gravy, let them stew over a slow Fire. When done, thicken the Sauce with Cullis, seasoned with Salt and Pepper, doing the rest as said before.

Crusts with Truffles are dressed after the same Manner as those with Mushrooms.

*A Loaf with Morilles.*

**Y**OUR Loaf being filled and fry'd as said before, cut your Morilles in two or in four; wash them well in several Waters, then fry them with a Bunch of Sweet Herbs in some Butter. Season them with Salt and  
Pepper,



Pepper, moisten them with Gravy, let them stew over a slow Fire. Being done, take off the Fat, thicken the Sauce with some Cullis. Then let your Loaf soak in this Ragoût a little, then dish it up, placing your Morilles round it, with your Sauce over it, serve it up hot for a dainty Dish.

Crusts with Morilles are prepar'd as those with Mushrooms.

*A Loaf with Tops of Asparagus.*

**C**UT as many Tops of Asparagus as will make up a Dish, and a small Loaf, blanch them in boiling Water, take them out to drain; then fry them a little, with a Bunch of Sweet Herbs in fresh Butter, season them with Salt and Pepper, put in a Dust of fine Flour, fry it with the rest, moisten them with Veal Gravy. The Tops of Asparagus being done, mix a couple of Yolks of Eggs with some Cream, and having thickened them with this Mixture, sugar it a little: let your Ragoût be relishing, and make but little Sauce. Then fill up a Loaf with some of this Ragoût, soak it up with Juice and Cullis. Your Loaf being soak'd, dish it up with the rest of your Ragoût over it, serve it up hot for a dainty Dish.

A Loaf with Pease is to be dress'd after the same Manner.

*Tourifas, or a Toast with Bacon.*

**T**AKE some middling Bacon, cut it in small Dice, let it be half boil'd in Water, take it out to drain, then put in a Stewpan some melted Bacon or Butter, with a Handful of Ham cut in small Dice, let it foak over a Stove. Add thereto some Mushrooms, likewise cut in small Dice, some Truffles, if you have any, with shred Parsley and Chibbols, flour it, moisten it with Gravy: Then put your small Dice of middling Bacon in, and let it stew slowly. Let your Sauce be pretty thick and relishing, and when taken off from the Fire, put in the Juice of a Lemon, and let it cool. Make some Toasts two Inches broad, and four long, cover these Toasts with your Ingredients, dip them in beaten Eggs, strew them with Crums of Bread, then fry them in Hogs Lard to a good Colour. Being fry'd, dish them up, serve them up hot for a dainty dish.

*A Ragoût with soft Roes.*

**T**AKE some soft Roes of Carps, blanch them in warm Water. Put in a Stewpan some melted Bacon or Butter, some Mushrooms, Truffles cut in Slices, and a Bunch of Sweet Herbs, fry it a little. season it with Salt and Pepper, moisten it with Gravy, let it stew over a slow Fire; when stewed, take off the Fat, thickening the Sauce with some Cullis. Put in your soft Roes of Carps, and let

let your Ragoût be relishing: dish it up, and serve it up hot for a dainty Dish.

This Ragoût is used for first Courses, with soft Roes of Carps. To make the Gravy, see the Chapter of Cullis.

*Sturgeon a la Saint Menebault.*

**Y**OUR Sturgeon being cut in thick Slices, let it stew slowly in Milk and White Wine, a Bay-leaf, a little Bacon, the whole well season'd. Your Slices being stew'd strow them with Crums of Bread, and broil them, serve them up with a Remoulade.

You may likewise dip your Slices of Sturgeon into the White of Eggs to fry, serving them up on a clean Napkin without Sauce.

*Larded Sturgeon in Fricandos.*

**T**AKE a Piece of Sturgeon, lard it with middling Bacon, put it in a Stew-pan over the Fire, with a Bottle of White Wine, season it with Salt, Chibbol, some Sprigs of Parsley, Sweet Herbs, a Bay-leaf and some Slices of Onions. When your Wine boils, put in your Sturgeon, and let it be half done; then take it out and drain it. Put in another Stew-pan some Bits of Veal, some Slices of Ham, and an Onion cut in four, moisten the whole with Broth. It being almost done, put in your Sturgeon which must be before boil'd a little, and taken out to drain, after which you strain off into a Stew-pan the Liquor it was boil'd in, with your Veal and Ham;

Ham ; having taken off the Fat, put it on again, and when turn'd to a Jelly, put in your Sturgeon, let it glaze on hot Cinders, dish up your Sturgeon, put a little Cullis and Gravy in your Stew pan, stir your Jelly to loosen it : then put the whole with the Juice of a Lemon under your Sturgeon, and serve it up hot for first Course.

*Roasted Sturgeon.*

**T**AKE a Piece of Sturgeon and lard it through and through with Slices of Eel and Anchovies, season it with Salt, Pepper, Spice, Sweet Herbs, Chibbol and Parsley. Spit your Sturgeon and besprinkle it with a Bottle of Wine, some Butter, Salt and Pepper mixt together. Being done, serve it up hot for first Course with a thick Poverade.

*Sturgeon with Sweet Herbs.*

**T**AKE a Piece of Sturgeon, the Thickness of a Thumb, put it in a Stew-pan with a Bit of Butter, Salt, Pepper, Sweet Herbs, Parsley, and Chibbol cut small ; stew it slowly. Your Sturgeon being done take it out, strow it with Crums of Bread, and broil it. Being broil'd and pretty well colour'd, serve it up hot for first Course with a Remoulade.

*Sturgeon after the Dutch way.*

**T**AKE a Sturgeon, cut off the large Scales, gut it and wash it well : put some Water on the Fire ; which when boiling season it with Salt, and Vinegar, before putting in your Sturgeon ; which when done enough, take it out to drain. Dish it up over a Napkin, to be serv'd as a Dish of Roast, with a Sauce in a Saucer. Put in a Stew-pan a Bit of Butter, a Dust of Flour, a little Water or Gravy, some Salt, Pepper, and some Anchovies cut small ; thicken your Sauce, and put it in a Saucer.

You may likewise serve up your Sturgeon for first Course in a Dish without a Napkin, putting over it the same Sauce, with Shrimps.

*Stew'd Sturgeon after the French Way*

**T**AKE a Sturgeon, gut it, and wash it handsomly, put a Lump of Butter in the Belly, wrap it up in a Napkin, and put it in your Fish-Kettle, pouring over it half a Bottle of boiling Vinegar : put in it three Bottles of Wine and some boiling Water, season the whole with Salt, Pepper, Sweet Herbs, Parsley, and Chibbol, and let it stew slowly. Let it be relishing and salt enough, and when ready take it out to drain, and dish it up over a Napkin, to serve for a Dish of Roast.

## C H A P. XXI.

*Of dainty Dishes of Mushrooms and Morilles.**Ragoût of Mushrooms.*

**C**UT your Mushrooms in Slices, and tosse them up with Bacon, or Butter, in a Stew-pan, season'd with Salt and Pepper, moisten them with good Fish Broth or Gravy, thicken it with a Cullis, and serve it up.

*Mushrooms with Cream and other ways.*

**C**UT your Mushrooms into Bits, and tosse them up over a brisk Fire, in Butter season'd with Salt, Pepper, and a Bunch; strow them with a Dust of Flour, and moisten them with a little Broth or Water: when they are done, thicken them with two or three Yolks of Eggs, mixt with Cream and season'd with Nutmeg. Keep it stirring lest it may curdle, put in it the Juice of a Lemon, and serve it up hot.

*Forc'd Mushrooms.*

**T**AKE whole Mushrooms, pick them, and take off the Stalks, then make forc'd Meat with some White of Chicken, or with Veal, Beef Marrow, Bacon, some Crums of Bread boil'd in Cream, with two Yolks of Eggs season'd with Salt, Pepper, and Nutmeg;

meg; then force your Mushrooms with it, put them into a Baking-pan and send them to the Oven; being done, dish them up, serve them up with Essence of Ham or thick Gravy under them. You may force them with minc'd Fish, well season'd, dress them the same way, and serve it up hot with Gravy of Mushrooms under them.

*The way of preserving Mushrooms.*

**P**ICK your Mushrooms, and wash them well, then tosse them in Butter: season them with all Spice, put them into a Pot, with a little Brine and Vinegar, and a pretty deal of Butter over them; cover them well. Before you make use of them, unsalt them; they may serve with any thing. You may also dry them and pound them. To preserve them dry and whole, put them to dry in the Oven like Artichoke Bottoms after they have been blanch'd in Water, keep them in a dry Place, and before you make use of them, put them to soak in lukewarm Water.

*How to pickle Mushrooms to preserve them.*

**P**EEL your Mushrooms, and put them to soak in fresh Water, warm other Water in a Kettle, with a Bunch of Fennel, Bay-Leaves, Marjoram, and green Onions; let them have a Boil, then take them out and drain them upon a Hurdle: when they are cold put them in a Pot, with Cloves, Pepper, Onions, Salt, Bay-leaves and good Vinegar: and cover your Pot well.

Purflane

Purflane, *French Beans*, &c. are done the same way.

*Another way to preserve Mushrooms.*

**B**EING well pick'd, you put them into boiling Water, let them have a Boil, then take them out and let them cool, and drain upon a Hurdle ; then put them into an earthen Pot, season'd with small Onions, Bay-leaves, Sweet Basil, Cloves, Nutmeg, Mace, and a Stick of Cinnamon ; then make a Brine with Water and Salt, and let it settle a couple of Hours, then pour it softly into your Pot, so that this Liquor may drown your Mushrooms : put over them drawn Butter, or good Oil, cover the Pot well, keep them in a cool Place ; when you make use of them, unsalt them in lukewarm or fresh Water, and you may use them with all sorts of Ragoûts.

*Mushrooms in Powder.*

**T**AKE Mushrooms, Morilles, or Truffles, half a Pound of each, pick them, and put them to dry in the Sun, or in the Oven, after the Bread is drawn ; then pound it all together, sift it, then put it into a Tin Pot well clos'd to keep its Flavour. You may use it the whole Year with your Ragoûts, or hot or cold Pies. This Powder is very proper to give a Relish to Bacon to lard with.



*Mushrooms the Italian Way.*

**T**AKE small Mushrooms very white, cut off the Stalks, wash them well, put them into a Stew pan with the Juice of two Lemons, a little beaten Pepper, half a Glass of White Wine, as much of good Oil, and a Bunch; put all this over the Fire, and after two or three Boilings, take it off, let it cool, serve it up. These sorts of Mushrooms may be kept as long as you please, provided they swim in Oil.

*Other Mushrooms the Italian Way.*

**T**AKE Mushrooms like those above, pick them the same, put them into a Stew-pan with Lemon Juice, a little pounded Pepper, half a Glass of White Wine, and as much of good Oil, and a Bunch; add to it a few green Onions cut small, then put them three or four Minutes over the Fire, putting in a little Parsley cut small; take them off, let them cool, then take some small Crusts of Bread, which fry in Butter, wash a Dozen of Anchovies, cut them in Slices, put your Crusts of Bread to your Mushrooms, and dish them up with Anchovies over them. These sorts of Dishes are served up cold.

*Other Mushrooms the Italian way.*

**T**AKE some Mushrooms, pick them well, cut them in four, put them into a Stew-pan, with half a Glass of Oil, the Juice of a Lemon, put them over the Fire, tosse them up, thicken them with Essence of Ham, putting in it half a Glass of White Wine, and a Clove of Garlick; let them be lishing, and take off the Fat, and put in some fry'd Crusts of Bread, dish them up, and serve them up hot.

*Other Mushrooms the Italian way, with a White Sauce.*

**P**ICK them well, and wash them, cut them into Bits, put them into a Stew-pan with half a Glass of Oil, and a Bunch, tosse them up, then strow them with a Dust of Flour, and moisten them with Broth, and a little White Wine, and put in a small Clove of Garlick, let them be relishing: skim off the Fat, and thicken them with three Yolks of Eggs, mixt with the Juice of a Lemon, a little Parsley cut small, and a little Nutmeg, put them upon a Crust of Bread in your Dish, and serve them up hot.

*Ragoût of Mushrooms.*

**P**ICK them well, wash them, and drain them, put them into a Stew-pan with a little melted Bacon, and a Bunch, season them

them with Salt, and Pepper, and toſs them up; then moiſten them with Veal Gravy, and let them ſimmer gently: being done, take off the Fat and thicken them with a Cullis of Veal and Ham. Let your Ragoût be re- liſhing, diſh it up and ſerve it up hot.

*Another way of Dressing Muſhrooms the Italian way.*

**H**A V E the Middle ſort of Muſhrooms, pick and waſh them well, and take off the Stalks, put them into a Stew-pan, mince the Stalks, with ſome other Muſhrooms, then put them into your Stew-pan with Parsley, Green Onions, Salt, Pepper, Sweet Baſil, a Clove of Garlick, a Glaſs of White Wine, and half a Glaſs of Oil; put them over the Fire, and ſtew them till they render their Liquor, then diſh them up, pouring over their Liquor, ſtrow them with Crums of Bread, let them get a Colour in the Oven, or under a Stew-pan Cover.

At another Time you may do them with Butter inſtead of Oil, and no Garlick, and ſerve them up hot.

*Ragoût of Muſhrooms.*

**T**A K E Muſhrooms, pick them and waſh them in ſeveral Waters, and let them drain, and then toſs them into a Stew-pan with a little melted Bacon, ſeaſon them with Salt, Pepper, and a Bunch; moiſten them with Veal Gravy, let them ſtew over a ſlow

Fire, take off the Fat, and thicken them, with a Cullis of Ham and of Veal. Let your Ragoût be relishing, serve it up hot.

Crusts are serv'd up with the same Sort of Mushrooms. To do this, take a dry Crust well chip'd, put it in the Bottom of your Dish, then pour your Ragoût over it, and serve it up hot.

*Mushrooms with a White Sauce.*

**T**AKE Mushrooms, pick and wash them well, then put them into a Stew-pan, with a Lump of Butter, and a Bunch; tosse them up: this done, strow them with a Dust of Flour, moisten them with Broth, and season them with Salt and Pepper. Let them simmer, and thicken them with four Yolks of Eggs, mixt Cream, and a little Nutmeg. Your Ragoût of Mushrooms being of a good Taste, dish it up, putting in the Bottom of your Dish a Crust of Bread, serve it up hot.

*Other Ragoût of small Mushrooms.*

**I**F you cannot get any green Mushrooms you must take dry ones, put them into a Stew-pan with a Bunch, and a little Veal Gravy, let them stew upon a slow Fire: being stewed, put in a little Essence of Ham, thicken them with a Veal and Ham Cullis, let your Ragoût be relishing, dish it up, and serve it up hot.

*Ragoût of small Mushrooms the Italian way.*

**T**AKE small Mushrooms, pick and wash them well, then put them into a Stew-pan, with a Ladlefull of Oil, and a Bunch; tofs them up, put to them a Glafs of White Wine, and season them with Salt and Pepper, and let them simmer, and be of a good Taste. Your Ragoût being done, put in it the Juice of a Lemon, dish it up, and serve it up hot, with a Crust of Bread under it.

At another time you do your Mushrooms in Oil with green Onions, Parsley cut small, with Salt, Pepper, the Juice of two Lemons, and tofs them up, till they render their Liquor; put in a Glafs of White Wine, and let them cool; serve them up with small fry'd Crusts of Bread.

*Morilles with Cream.*

**C**UT them in Slices, wash them in several Waters, tofs them in melted Bacon or Butter, and a Bunch; strow over them a Dust of Flour, and moisten them with a little Broth, season them with Salt and Pepper, and let them stew. Put in two Spoonfuls of White Cullis, if you have any, thicken your Sauce with Yolks of Eggs, mixt with Cream, a little Nutmeg and Parsley cut small. Let your Ragoût be of a good Taste, take a round Crust of Bread, and rub it with good Butter, and brown it before the Fire; then put it in-

to your Dish, with your Ragoût over it, and serve it up hot.

*Forc'd Morilles.*

**T**AKE some Morilles, cut off the Ends of the Stalks, and put them to soak in Water, to take out the Sand; make a small stuffing with Whites of Fowls, a little boil'd Ham, a few Mushrooms, and green Onions cut small, a little blanch'd Bacon, some Beef Sewet, some Yolks of raw Eggs, a small Crum of Bread boil'd in Cream, all minced together; season it with Salt, and Pepper, and pound it; then stuff your Morilles on the side of the Stalks. Line a Stew-pan with Slices of Bacon and of Veal, season it with Salt, Pepper, Sweet Herbs, fine Spices, and Onions cut in Slices; place in it your forc'd Morilles, season them top and bottom alike, lay over Slices of Veal and Bacon: then put them into the Oven, or under a Cover, with Fire under and over. When done, take them out, put them to drain, and dish them up over an Essence of Ham, and serve them up hot.

*Morilles the Italian Way.*

**T**AKE some Morilles, cut off the Stalks, put them in Water, wash them well, cut them in four, take them out to drain; then put a Lump of Butter, with a Bunch, and your Morilles into a Stew-pan: toss it up: then put in a Dust of Flour, and moisten it

it with Gravy and a Glas of White Wine, adding to it a Clove of Garlick; being ready to serve up, thicken your Ragoût with a little Cullis, and a Spoonful of Oil, and Lemon-Juice which last must prevail. Let it be of a good Taste, dish it up with a Crust of Bread under it, serve it up hot.

## C H A P. XXI.

*Of dainty Dishes, with Craw-fishes,  
Oysters, and Muscles.*

*A dainty Dish of Craw-fish with a White  
Sauce.*

**Y**OUR Craw-fish being boil'd in Water, pick the Tails, and take off their small Claws, but not the great ones, of which you take off the Shell on the Top: then toss up your Craw-fish in a Stew-pan, with a little fresh Butter, some Mushrooms and Truffles, moisten them with Fish-broth, and two or three Spoonfuls of Craw-fish Cullis, let them stew on a slow Fire. Being ready, thicken the Sauce with two Yolks of Eggs, mixt with Cream, and some Parsley cut small. Let your Ragoût be palatable, and serve it up hot.

*A dainty Dish of Craw-fish the Italian way.*

**T**AKE some Craw-fish, and cut them in two alive, put them in a Stew-pan with a couple of Glasses of Champaign, or other White Wine, two Spoonfuls of good Oil, two Cloves of Garlick, a Sprig of Sweet Basil, with Slices of Lemon, some Salt, Pepper, Chibbol, and Parsley cut small: put all this over the Fire, let it boil and be relishing. When done, take out your Basil, dish up your Craw-fish with their Liquor over them, the Juice of a Lemon and a little Essence. This Ragout is serv'd up for a dainty Dish. If your Sauce is not short enough let it boil more on a brisk Fire.

*Another dainty Dish of Craw-fish (the Italian Way.)*

**T**AKE your small sort of Craw-fish, wash them, put them in a Kettle with Salt, Pepper, Cloves, an Onion cut in Slices, a Lemon sliced, with two Glasses of Water. Let this boil together, and as soon as your Craw-fish have chang'd Colour, take them out, take off the small Claws, pick their Tails, and take off the great Shell upon the Back: leaving the great Claws sticking to the Body. Your Craw-fish being so pick'd, mix Parsley with Chibbol, scrap'd Bacon, Mushrooms, Sweet Herbs, fine Spices, Salt, and Pepper. Put all this in the Bottom  
of



of your Dish, placing your Craw-fish round it, with the Tails towards the middle ; then place more Craw-fish over the First, and so go on with one laying over the other till your Dish is cover'd round with your Craw-fish. Put over them some Oil with pounded Pepper, and Crums of Bread. Let them be bak'd, then drain off the Fat, squeeze the Juice of a Lemon over them, and serve them up hot for a dainty Dish.

*Craw-fish à la Saint Menebault.*

**B**OIL your Craw-fish as those before, take off the small Claws, and the Shell on their Back, clean them well. Then break their great Claws, without parting them from the Body, place them in a Stew pan, put in it Parsley, Chibbol cut small, Sweet Herbs, fine Spices, Salt, Pepper, Mushrooms, and Truffles cut small : pour over this melted Butter, mixt with Lemon Juice, put it over the Fire, make your Craw-fish relishing, then take them out, place them in a Baking-pan over some Slices of Bread, strow them with Crums of Bread : put them in the Oven, let them be colour'd, dish them up, with a Lemon Juice over them, serve them up hot for a dainty Dish.

*Craw-fish dress'd another Way.*

**B**OIL your Craw-fish in a Kettle, season them with Onions, Chibbol, Parsley, Sweet Herbs, a little Water and a Dash of Vinegar.

Vinegar. Being done, take off the small Claws, put them in a Stew-pan : keep them warm, make them relishing, strain off the Liquor, pour it over them, dish them up, and serve them up hot for a dainty Dish.

*Lobsters.*

**B**OIL them in Water with Salt, half an Hour on a brisk Fire. Being done, take them off, let them be cold. Then take off the small Claws and break their great ones, open your Lobsters in the middle, lay a folded Napkin into your Dish, put your Lobsters over it with their great Claws round them ; garnish your Dish with Parsley, and serve it up for a little dainty Dish.

*Lobsters the Italian way.*

**T**AKE of the same sort of Lobsters, and boil them as those before : take off the Flesh both of the Body and great Claws, and cut it into Slices. Take a Stew-pan, put in it a bit of Butter, with some Chibbol, Parsley, Mushrooms and Truffles cut small, toss it up ; then put in it your Slices, moisten it with a little Gravy, and a Glass of Champagne ; season it with Salt, Pepper, Sweet Herbs and a Rocambole : let it stew slowly. Let your Lobsters be relishing, and put a Spoonful of good Oil, and a Lemon Juice into your Sauce, thicken it with some Cullis, and serve it up hot for a dainty Dish.

*Lobsters another way.*

**B**OIL your Lobsters as before, cutting the Flesh in Slices, and toſs it up. Pound their Shells very fine to make your Cullis the better, then make your Cullis of them, ſtrain it off, and thicken your Ragoût of Lobsters with it.

At another time inſtead of cutting the Fleſh in Slices, you may mince it, ſeaſon it, and toſs it as before, then thicken it with a Red Cullis made with the Shells of your Lobsters.

You may likewiſe do your Lobsters either in Slices or minced with a White Sauce, as that of Craw-fiſh with a Red Sauce.

*A Crab.*

**B**OIL your Crabs alive about half an Hour, in a Kettle with Salt and Water. Being boil'd take it off, let them be cold, then take off their great Shell, to open them, and put it on again, break their great Claws and take off the little ones. Put a folded Napkin in a Diſh, place in the middle your Crabs with the broken Claws round them. Garniſh your Diſh with Parſley, and ſerve it up for a ſmall dainty Diſh.

*Crab-fiſh after the English Faſhion.*

**Y**OUR Crab-fiſh being boil'd, as the preceding ones, take off their great Shell, without breaking it; and then take  
out

out both the Flesh of their Bodies and great Claws, which you'll mince well. Then you'll take a Stew-pan and put in it a bit of Butter, with some shred Chibbol, Parsley, Mushrooms, and Truffles, if you have any; fry these Things a little on a Stove, and then put therein the minc'd Crab-fish, with some Salt, Pepper, Sweet Herbs, and half a Glass full of White Wine. After which let the whole be stewed, very slowly: and this being done, thicken the Sauce with a bit of Butter dipt in fine Flour, or with some Cullis. This Stuff being relishing, mix the Juice of a Lemon therein, and with it fill the Shells of your Crab-fish. Then place these filled Shells in a Baking-pan, throw some crumm'd Bread over them, and let them be colour'd in the Oven, or on and under some Fire. This being done, serve it for a little dainty Dish.

*A Ragoût of Oysters.*

**Y**OUR Oysters being opened, put them in a Stew-pan with their Liquor, blanch them, then take them out one after another, cleanse them well and put them in a Dish. Blanch some Mushrooms and Truffles in Butter, moisten them with Gravy, thicken the Sauce with a Cullis of Veal and Ham; then put in your Oysters, warm them without boiling; let your Ragoût be palatable, and serve it up hot for a dainty Dish.

You may make use of this Ragoût for all sorts of Courses with Oysters.

*Other*

*Other Ragoût of Oysters.*

**O**PEN your Oysters and blanch them in their own Liquor, without boiling them; then take them out, cleanse them, and put them in a Dish. Blanch some Mushrooms, with fresh Butter, moisten them with Cullis, warm your Oysters in it without boiling them. Your Ragoût being relishing, dish it up, and serve it up hot for a dainty Dish.

This Ragoût may be used with all sorts of Courses of Fish with Oysters.

*Another Ragoût with Oysters.*

**Y**OUR Oysters being opened, drain them over a Sieve, put a Dish under to receive their Liquor. Melt some fresh Butter in a Stew-pan, put in it a Dust of Flour, keep it stirring till it be brown. Moisten it with a little Gravy, put in it some small Crusts of Bread, together with your Oysters; toss it up, season it with Pepper, Parsley, and whole Chibbols, and put in some of their Liquor with some Fish-Broth. Your Ragoût being highly relishing, serve it up hot for a dainty Dish. This sort of Ragoût must be quickly done because the Oysters must not boil.

*Broil'd Oysters.*

**O**PEN your Oysters, and broil them in their Shells, put in some Pepper, a little Parsley cut small, some Butter, and over  
the

the whole soine grated Bread. Serve it up for a dainty Dish.

*Oysters in a Stew-pan.*

**G**ET a Silver Dish or a Baking-pan, rub the Bottom with Butter, place in it your Oysters, season them with Pepper and Parsley cut small, put in it half a Glass of White Wine, lay over Butter cut very thin, strow it with Crums of Bread. Cover your Dish, and let them stew with Fire under and over till they are colour'd. Being ready, take off the Fat from your Oysters, cleanse the Border of your Dish or Pan; and serve it up hot for a dainty Dish.

Oysters with Parmesan Cheese are done after the same manner, strowing over them some of this Cheese scrap'd, instead of Bread.

*Forc'd Oysters.*

**M**AKE a Stuffing with Eel, a dozen of blanch'd Oysters, a little Parsley and Chibbol, Mushrooms, Sweet Herbs, fine Spices, and good fresh Butter, Crums of Bread boil'd in Cream, with a couple of Eggs; season the whole with Salt and Pepper, mince it, and pound it. Put some of the minc'd Meat in each Shell with an Oyster in Ragoût over it. Put again over each Oyster some of your Stuffing, colour them with beaten Eggs: pour over each Oyster so stuff'd melted Butter, with Crums of Bread. Then put your Oysters in the Oven, let them be

well colour'd, serve them up hot for a dainty Dish, or to garnish a Course with.

*Fry'd Oysters.*

**T**AKE Oysters open'd, drain them on a Sieve, then put them in a Dish, or in a Stew-pan over the Fire with Pepper, a couple of whole Chibbols, a Bay-leaf, a little Sweet Basil, an Onion cut in Slices, half a Dozen of Cloves, and the Juice of two Lemons, stirring them. Make a Paste with fine Flour and Beer or White Wine, season it with Salt, and the Yolk and White of an Egg, and a little Oil, stir the whole together, and let your Paste be neither too thin nor too thick. Being ready to fry your Oysters, take them one after another out of their pickled Sauce, and laying them to drain over a Linnen Cloth, put them in your Stew-pan and fry them in drawn Butter. Let them have a good Colour, and serve them up for a dainty Dish, on a folded Napkin, with fry'd Parsley. They may be likewise done in Hogs Lard.

*Oysters the Muscovite way.*

**Y**OUR Oysters being opened, put in each of them a few Sweet Herbs, Parsley, Chibbol, and Sweet Basil minc'd, with Pepper, and a Dash of White Wine. Then cover them with their Shell, put them in a Baking pan with Fire under and over. Being done, serve them up hot for a dainty Dish.

*Forc'd*

*Forc'd Oysters.*

**Y**OUR Oysters being open'd, blanch them Mince them with Parsley, Chibbol, Anchovies, and good Butter, Crums of Bread dipt in Cream, with two or three Yolks of Eggs; season the whole with Salt, Pepper, and fine Spice; pound it in a Mortar, then fill your Oyster-shells with your Stuffing, strow them with Crums of Bread. Let them be done in the Oven, and serve them up without Sauce.

*Oysters on Skewers.*

**P**UT in a Stew-pan a bit of Butter, some Chibbol, Parsley, and Mushrooms, cut small: tosse them up, put in your Oysters, season them with pounded Pepper, Sweet Herbs and fine Spice, and put a Dust of Flour over them, put them on a Silver or Wooden Skewer, put some Mushrooms between each Oyster. Your Skewers being filled up, dip them in Crums of Bread, and broil them. Or otherwise you may dip them in beaten Yolks of Eggs, strow them with Crums of Bread, and fry them to a good Colour.

*Oysters in Shells.*

**B**LANCH some Parsley, Chibbol and Mushrooms cut small, with a bit of Butter: then put in your Oysters, season them with pounded Pepper, Sweet Herbs and Spice: then put them into Silver Shells, if you have  
any,



any, or other Shells with Crums of Bread over them, and put some Butter over it, then let your Oysters get a good Colour in the Oven, or with Fire under and over. Then lay them in their Shells into a Dish, with some Lemon Juice over them, and serve them up hot for a dainty Dish.

*A small Loaf with Oysters.*

**T**AKE some Chibbols, Parsley, and Mushrooms cut small; tosse them up with a little Butter. Then put in the Oysters, season them with pounded Pepper, Sweet-Herbs, and all Spices, strow them with a Dust of Flour, add a little Cullis or Essence, then take your small French Loaves, make a little Hole in the Bottom, take out the Crum without hurting the Crust, then fill them with your Oyster Ragoût, stop the Holes with the Crust taken off. Place your Loaves so filled in your Dish, with a little Cullis or Gravy over them, let them get a Colour in the Oven: serve them up hot for a dainty Dish.

*A Ragoût of Muscles*

**Y**OUR Muscles being well wash'd and scrap'd, blanch them in fresh Butter, season them with Salt, Pepper, Parsley, Chibbol, Raspings of Bread, and a Dash of Vinegar. When your Muscles are done enough, serve them up hot for a dainty Dish.

*A Ragoût of Muscles with a white Sauce.*

**T**AKE your Muscles out of their Shells, blanch them in fresh Butter, with Parsley, and Sweet Herbs cut small: then season them with Salt, Pepper, and Nutmeg; and when their Liquor is boil'd short, thicken it with Eggs and a Lemon Juice, and serve up this Ragoût hot for a dainty Dish.

A Ragoût of Muscles with a brown Sauce is made after the same manner, your Muscles being blanch'd and moisten'd with Gravy.

*Another Ragoût of Muscles.*

**C**LEANSE your Muscles, put them in a Stew-pan on a Stove till they open. Take them out, take their Shells off, and keep their Liquor. Then blanch them in Butter, small Mushrooms, and a Bunch of Sweet-Herbs, season'd with Pepper; moisten the whole with some Veal Gravy, stew it on a slow Fire. Your Sauce being done, take off the Fat, and thicken it with Cullis of Veal and Ham: Then put in your Muscles with some of their Liquor, and put them on hot Cinders, do not let it boil, and let your Ragoût be relishing. Being ready, dish it up, and serve it up hot for a dainty Dish. This Ragoût is us'd with all sorts of Dishes.

*Another*

*Another Ragoût of Muscles.*

**Y**OUR Muscles being cleansed, opened, and taken out of their Shells, toss up some Mushrooms in Butter, then put in your Muscles with a Bunch of Sweet Herbs, moisten your Muscles with half of their own Liquor, and as much of Fish Broth, add some Parsley Shred small, and some Pepper. Being ready, thicken your Ragoût with Cullis of Muscles, let it be of a high Relish; dish it up, to be served up hot for a dainty Dish. The same Ragoût may be us'd for Courses with Fish.

*The End of the Third Volume.*





## A P P E N D I X.

## C H A P. I.

*Of Sweet-Meats.*

**T**H O the Business of making Sweet-Meats does not directly belong to me, nevertheless, as I have some Knowledge and Experience in that Art, to oblige several of my worthy Subscribers to this Book, I have added, by way of Appendix, some of the most essential Things belonging to it, together with Receipts to make some Rosafoline Liquors after the *Italian* way.

*Compôte of Apples the Portugese Way.*

**C**U T your Apples into Halves, put them in a Silver Plate or Dish, strow Sugar under and over, let them stew gently: they must not boil; put Fire under and over, till the Sugar is pretty brown, and turn'd into Caramel: serve up your Compôte as hot as possible. If you stew your Apples in a Baking-pan, take them out hot, and put them in a Dish. These Apples are stew'd in the same manner whole. being hollow'd in the middle and the Core taken out, putting into them a little Sugar or Jelly of Currants, or other Sweet-Meat. You may

\* A

also

also cut small some Apples, add to them a little Sugar, rasp'd Lemon-peel and a Dust of pounded Cinnamon; this being well mixt together, fill therewith your Apples, and stew them the same as thole before.

*Compôte of Apples in Jelly.*

**C**UT golden Pippins into four, pare them, take out the Core, put them into fresh Water, together with the Parings. Cut four or five Apples into bits, let them stew well in two Pints of Water, strain them off in a Sieve or Linen-Cloth: then put half a Pound or three quarters of a Pound of Sugar into that Water, put it over the Fire, then put in your Quarters of the Apples pared and sugar'd, but let them be not too much stew'd, lest they might turn into Marmeladé; when they are stew'd enough, take them out one after another, and drain softly off the Liquor between two Spoons, and put them in a Plate or Dish. Then put your Syrup over the Fire again, let it stew softly to a Jelly: Being done, let it cool a little, and stir it well with a Spoon, and cover it with your Apples, and so they will keep five or six Days: you may also add some Lemon-peel cut as thin as a Hair.

*Compôte of Apples à la Bouillonne.*

**T**AKE what quantity of Apples you please, cut them in two, pare them, and take out the Cores. Place them in a

**Stew-pan.** To about eight Apples put a Bottle of Water and six Ounces or a Quarter of a Pound of Sugar: cover them well with a Dish or Plate, put them over the Fire and let them stew, and when the Liquor is almost boil'd away, take them out, and serve them up.

*Compôte of Quinces.*

**I**F you will have them red you put them into a Jelly. Cut two Quinces into pieces with the Parings, the Kernels, and Core. The Quarters you need for your Compôte are put into fresh Water, and the Parings by themselves: then boil all well together: Being done, strain off in a Sieve or Linen Cloth, the Liquor, as much as possible; put it in a Stew-pan used for Sweet-meats, and blanch in this Liquor the Quinces that are pared, till they be done. If your Quinces are large, you take but four or five, but if small, nine or ten. Then add two Pounds and a half of Sugar, and let them stew over a gentle Fire, that they may be red. You stir up the Syrup when they are pretty red: then dish them up and cover them with Jelly. If they are made for keeping, they must be more sugar'd.

*To make Populo.*

**P**OPULO is a thin and light Rosafoly very fine and sweet to drink, and is made after the following manner. Take

\* A 2

three

three Pints of Water, boil it, and when cool again, put in it a Pint of clarified Sugar, half a Glas of Effence of distill'd Anniseed, as much Effence of Cinnamon, and a very little of pounded Musk and Amber prepar'd, and which must be hardly perceiv'd. And thus they make the true Populo, observing farther, as with all other Rosafolis, not to boil the Sugar too much in clarifying it, because it will turn candy'd in the Rosafoly and make it darkish. The Populo of *Marseilles* is subject to Corruption, because it is made with cold Water, instead of being boil'd.

*The way of clarifying Sugar.*

**T**O make the foresaid Liquor the easier and more perfect, I thought proper to shew how the Sugar ought to be clarified. Put in a Stew-pan used by Confectioners a Quart or three Pints of Water with the White of an Egg whip'd up being cold, that it may not mix with the Water: then take six Pounds of Sugar or Lump-Sugar, but rather the finer sort of Sugar, (for the finer the Sugar the clearer and better is the Liquor.) Put the Sugar broken into Lumps into Water over the Fire to melt: let it boil, but when it will run over, quench it now and then with a little Water till it comes to three Pints or thereabout, which you stir several times to keep it from running over. This done and having had some Boils, take it off from the Fire, and strain off in a Sieve; then  
you



you may use it when you will, make some Liquors. If you will make a greater Quantity, take two Whites of Eggs, and Water in proportion.

*The way of preparing the Musk and Amber with the pounded Sugar, which will have a better effect in the Liquors than any other Ingredients that may be put in.*

**T**AKE four Grains of Amber and two Grains of Musk, with Sugar the Bigness of an Egg, pound all well together in a Mortar, till it is as fine as Flour, then wrap it up in Paper very close, lest it may lose the Scent; and it may be kept a long time without spoiling, and may serve to perfect the Liquors you make; and you take a greater or lesser quantity of this Composition, according to the Quantity of Liquors.

*Compôte of Winter or Summer Pears.*

**T**AKE what Quantity of Pears you please, cut them in two, stew them till they are done, then pare them, take out the inside, and put them into fresh Water: then drain them, and put them into clarified Sugar, let the Syrup go over them, add some Lemon, or a Slice of a Lemon, after you have taken off the Rind. This Compôte is serv'd up hot as well as cold. If you have a mind to make it of a red Colour, you need but put into it a little prepar'd Cochineal with a Glasse of Burgundy.

\* A 3

*Compôte*

*Compôte of Pears à la Braïse.*

**D**O your Pears *à la Braïse*, but take care they be not too much done; being done enough, take off the Parings, and put them in clarified Sugar. At another time, instead of putting them into the Syrup, you need but strew them with pounded Sugar, and serve them up hot. *Compôtes of Quinces à la Braïse* are done after the same manner as those of Pears.

*Compôte of Pears.*

**T**AKE some Pears and cut them in two, and having some boiling Water on the Fire, put them in, and being half done, rake them out, and put them into cold Water; then pare them and take out the Core. Then put them in some clarified Sugar, with a Slice or two of Lemon to give them a Taste, and to keep them white.

You may make it of Red Wine also, or else some Cochineal to colour it.

*Compôte of Peaches Grillie.*

**T**AKE your Peaches and cut them in two, take out the Stone and pare them, and put them blanching in boiling Water, and let them take but one Boil, or two at most. Then take some Powder-Sugar, to the Quantity of your Peaches, and put it into a preserving Pan, and put in your Peaches, with

a little Water just to melt the Sugar, and put it over the Fire, and take Care they do not burn, and turn it upside down, and serve it hot or cold as you think proper.

*Compôte of Apples the Portuguese Way.*

**T**AKE some Apples and take out the Core, and prick them with the Point of a Knife, and put them in a Dish, or Patty-pan, and put some Sugar in the hollow of your Apples, and a little Water at the Bottom of your Dish, or Patty-pan, and put them in an Oven, or *Dutch Oven*, and you may put in some Apricock Marmelade. They may also be done cut in half, and put into a Patty-pan, with half a Pint of Wine and some Sugar, and a little Lemon-peel, and when they have taken Colour, serve them up hot.

*Compôte of Apples.*

**C**UT your Apples in two, and take out the Core, and prick the Skin with the Point of your Knife, and put them in a Pan with some clarified Sugar, and the Juice of an Orange, and let them boil, and when done, put them handsomely in the Dish, and put the Sugar over a boiling, then strain it and put it over your Apples; it must be a little strong and clear.

Jellies of White Currants are done the same Way.

You may also, if you please, strain the Skins through a Strainer, after having taken your Juice out, and put it to some cla-

rified Sugar, which may serve for Tourts, or Croquants.

*Compôte of Gooseberrys.*

**T**AKE out the Stones, then put them in clean Water, take them out to drain, put them in some clarified Sugar, give them three or four Boils up, see the Sugar be not too strong, let them cool in the Sugar, and serve them up for Compôte; they are the better, being done two or three Days before.

*Compôte of Cherrys.*

**C**UT the Ends of the Stalks of your Cherrys, of an equal Length, put them in some clarified Sugar, and give them a Boil or two, then take them off, and let them cool, and put them in a Plate, or Compôte Dish, with the Stalks uppermost, and some Syrup over them.

*Compôte of Rasperrys.*

**Y**OUR Rasperrys being well cleaned, you'll put them in some clarified Sugar, and give them a Boil or two, then let them cool, and dish them up handsomly, with some Syrup over them, or Jelly of Currants. The Strawberries are done the same way.

*Compôte of Pears the Country Way.*

**T**AKE your Pears, pare them, and put half your Parings at the bottom of an earthen Pot. Then put in your Pears, with two Glasses of white Wine, some Sugar, whole Cinnamon, and some Lemon-peel, then put over the rest of your Parings, and cover it very close that the Steam may not come out, and put them in an Oven to bake slowly, for the Space of five or six Hours, and when they are done, you'll serve them whole.

*Currant Jelly.*

**T**AKE and pick some Currants from the Stalks, then put them in a Pan, and let them boil that the Juice may come out, then put them on a Strainer or in a Bag, that the Juice may run from the Stones and Skins, then you must put them over the Fire again, to clarify. Then you must take and clarify some Sugar, almost to Candy, and put in your Juice of Currants: your Juice must be pretty strong in your clarified Sugar, that it may taste of the Fruit, and let it boil a little, with the Juice in it, then skim it, and take the rest off with Paper, and put it into your Pots to keep. And when they are cold, you'll cover them with some Paper dipp'd in Brandy, on the top of your Jelly, and tye over the Pot some strong Paper, and see that  
you

you tie it close, and keep it in a dry Place, for fear of spoiling.

*Savoy Biskets.*

**T**O make Savoy Biskets take every thing in the following Porportion. Put twelve Eggs in one Scale, and in the other the same Weight of Powder-Sugar as Eggs, which Sugar must be of the finest sort, and sifted through a Sieve. Take your Sugar and five Eggs out of the Scales, and in Place of the Sugar put some Flour, the Weight of the Seven Eggs remaining: this done, beat the White of your Eggs, so as to make them like Snow. When beaten, put the Yolks therein, continuing to beat the whole together. Then put in your Sugar, and a little while after your Flour, with a little rasp'd Lemon-peel. Get in readiness some Paper or Patty-pans the Bigness you please, and having butter'd the inside of them, fill them half full with your Composition, powdering them on the Top with fine Sugar. This being done, let your Biskets be bak'd, taking care that your Oven or Field-oven be not too hot.

*Bitter Almond Biskets.*

**S**CALD, peel, and wipe some Almonds with a Napkin. Then pound them, putting in now and then the White of an Egg at once. In a Pound of Almonds you put the Whites of a Dozen of Eggs. When pound-ed, put some Powder Sugar therein, and ro  
mix

mix the whole together pound it a little more. Then shape several little Biskets on Sheets of Paper, making several little Lumps the Bigness of a Button. If your Composition be too thin, thicken it with some more Sugar. Let these Biskets be bak'd either in the Oven or in a Field-oven. Observe that your Oven be less hot than for Savoy Biskets. You may bake your Almond Biskets after having taken the Savoy Biskets out of the Oven.

*Marchpanes.*

SOME Sweet Almonds being prepar'd as the aforesaid, pound them as much as possible, moistening them with Whites of Eggs. Being pounded, put therein a very little Sugar, with a little rasp'd Lemon-peel and Cinnamon-powder. Then make with your Almond Paste several little Rings the Bigness of one's little Finger. This done dip them in beaten Eggs, and then in Powder-Sugar, placing them one by one on Sheets of Paper. After this let them be bak'd as is said about the Bitter Almond Biskets, taking care that they be not too high colour'd.

Another time you may put the same Paste through the Syringe on the Paper, in what Shape you please without putting Sugar over it.

*Tourons.*

*Tourons.*

**S**CALD some Almonds and Pistachoes, dry them very dry and hard, and cut them in little Slips, which you have in Readiness, get also some preserv'd Lemon and Orange-peel cut in little Bits, with some crisp'd Orange-Flower. Beat some Whites of Eggs, and put some Sugar in with the aforesaid Things, mixing the whole together. Then make with this Composition several Drops the Bigness of a Walnut on Sheets of Paper, and let them be bak'd, taking care that they be not too brown.

*Cream Cheese in Ice.*

**B**OIL about two Quarts of Cream, with some Sugar, a Stick of Cinnamon, and a Couple of Yolks of Eggs beaten. When boil'd, put in a green Lemon-peel. Then strain it, and mix some Orange-Flower-Water therein. Take care it be relishing, and that the Sugar prevail. Being grown cold put it in a Vessel, which cover top and bottom with pounded Ice and Salt mixt together.

Another time you may put in this Cream some pounded Pistachoes, without boiling them, straining the whole through a Sieve.

You may likewise boil with your Cream either some Chocolate, some Coffee, or some Tea, straining it through a Sieve.

You may make Canelons with this Cream.

*How*



*How to preserve Lemons, Oranges, Cedras,  
and Bergamot.*

**T**URN and Pare your Lemons; if they are not white enough after having taken off the first Peel take off the second; make a Hollow towards the Stalk, put them in Water wherein you let them be for five or six Hours. Then boil some Water, put in your Lemons, and let them boil till a Straw may easily run through. You may boil likewise your Peels to preserve them. Your Lemons being blanch'd take them out, put them in fresh Water, take out the Kernels clean. Now melt some Sugar in a little Water, beat to Snow the Whites of five or six Eggs, together with two or three Glasses of Water. Your Sugar being melted put it over the Fire, mix with it by degrees the White of your Eggs, and let it be clarified. Take out your Lemons to drain, put them in your Syrup, boil them a little, take them off. The next Day take them out to drain, put your Syrup on again, let it have a Body, put in your Lemons, give them a Boil. Three or four Days after do the same, and then keep them in what Vessel you please. When you'll make use of them, clarify some Sugar as before, when pretty thick put in some of your Lemons, let them be well glaz'd, in taking them out, &c. &c.

*To*

*To make Merengels.*

**T**AKE five Whites of Eggs, whip them up to Snow ; then take eight or nine Spoonfuls of the finest powder'd Sugar, that is first well dried, mix these slightly together with a Spoon, and put it upon three-folded Paper in what manner you will, either long or round, laid upon the Dresser, strew it with Sugar, then put it under a Cover with burning Charcoals over it, let the Fire be not too brisk ; when it is pretty well colour'd, take it out with a Knife, put some Marmelade of Orange or other upon them, and put two of them close the one upon the other.

*To make Prelines.*

**T**AKE a Pound and a half of Sugar, put it into a Stew-pan with one Pint of Water, to melt the Sugar in it, which being melted, put it over the Fire, let it boil, skim it, till the Sugar begins to be clear and be candy'd ; then put in it one Pound of fine Sweet Almonds, stir it continually with a wooden Ladle, till the Sugar is pretty dry : then stir it softly over a gentle Fire, till the Sugar is a small matter melted again, take it off from the Fire, keeping it stirring, so that the Almonds may well take the Sugar, and be of a good Colour.

*Stew'd*

*Stew'd young Green Apricocks.*

**P**UT your Apricocks in Water over a gentle Fire, to green them, take off the little Skin, throw them in cold Water, then take them out to drain, put them in clarified Sugar, give them a Boil, serve them up.

If they are for keeping take them out. Two or three Days after, set your Syrup on again, put in your Apricocks, and give them a Boil; do the same two or three Days after, and so put them into Pots. Cover them with Paper soak'd in Brandy, and then with other Paper.

*Other stew'd Apricocks.*

**T**AKE half ripe Apricocks, open them in two, throw them in boiling Water then put them in clarified Sugar; give them a Boil, don't let them be done to a Marmelade, serve them up.

You may likewise put them in your Sugar either without blanching them in Water, or after having taken off their little Skin, or else whole when stoned. If the Apricocks are cut in two, put a Kernel in each half Apricock.

Peaches are stewed the same Way.

*Preserv'd Apricocks.*

**O**PEN your Apricocks, stone them, put them in clarified Sugar, give them a Boil, keep them in the Syrup till next Day. Then

Then take them out to drain, set your Syrup on again; boil your Apricocks in it, do the same the next Day, put them into Pots, and cover them as before.

Some People do them in a Day, but then they are tough, and the Sugar don't penetrate through. If you'll have them dry, they being boil'd twice, take them out to drain, place them over Tin or Copper Plates, putting two half Apricocks together, if you please, strow them with refined Sugar, put them in a Stove; five or six Hours after turn them, strow them with Sugar again, keep them in your Stove till the next Morning, then put them in Sieves, and keep them in your Stove till they be dry, turning them now and then, keeping the Fire up in your Stove.

*Apricock Marmelade.*

**O**PEN your Apricocks, stone them, take off the little Skin, put them in a Preserving-pan with Water, boil them to a Marmelade, keep it stirring, strain it through a Sieve, then clarify some Sugar; when it is boil'd up to Candy, put in your Marmelade, with the Kernels of your Apricocks blanch'd and peel'd. Let your Marmelade be done over a gentle Fire, keep it stirring, and when you find it thicken'd moderately, take it off, let it be clear, put it into Pots, let it boil: then cover it with Paper soak'd in Brandy, let this Paper touch the Marmelade

lade, and put another Paper over it, keep it in a cool Place for your use.

*Apricocks in Brandy.*

**P**UT your Apricocks in boiling Water, don't let them boil, take them out, put them in cold Water, drain them in a Sieve, put them into Bottles. To a Dozen of Apricocks, take a Quarter of a Pound of Sugar, clarify it, put it over your Apricocks, fill up the Bottles with Brandy, stop them close, keep them in a cool place; you may put in the Kernels blanch'd and peel'd.

Peaches are done the same way but without stoning them.

*Pears in Brandy.*

**P**ARE your Pears, blanch them in boiling Water, put them in clarified Sugar, let them be done, don't let your Syrup be too thick; let them cool in it: then put them in your Bottles, with some of your Syrup, fill them up with Brandy, stop them close, keep them in a cool Place for your use.

Dry Pears may be done the same way as the dry Apricocks.

*Grapes in Brandy.*

**P**ICK your Grapes in several Bunches or Parcels, put them into Bottles with clarified Sugar, fill them up with Brandy, stop them close.

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Verjuice

Verjuice is done the same way, but before you put it into Bottles, you may throw them in boiling Water, out of which you take them again directly.

*To preserve Orange-Flower, in Leaf, or in Bunches.*

**G**ET some Orange-Flower pick'd very clean, or little Bunches or Buttons, four Pounds, put them in an Alembick. (or Still) with eight Quarts of Water; cover your Alembick, and stop it up very close with some Paste, and some coarse Paper over it; then put your Alembick over the Fire, and let the first Drops drop away, for fear of spoiling your Orange-Flower, and when it drops clear from the Alembick, put a Bottle under it, to catch the Dropings; but take care to stop the mouth of it close, for fear of losing its Strength or Flavour. Draw out two fourths at most, then uncover your Alembick, and put your Orange-Flower on a Sieve, and then in some cold Water, with the Juice of a Lemon over it, to whiten it; take it out of the cold Water and put them in some clarified Sugar, let it not be too strong, and half warm; let it take Sugar for the Space of two or three Hours, then take out the Syrup, and put it on the Fire to boil, to be stronger, and being half cold, put it over your Orange-Flower, and let it be till next Morning, then take out your Orange-Flower, and put it on a Sieve to drain; then boil your Sugar and let it cool,  
that

(that is) a little more than lukewarm, then put in your Orange-Flower, and mix it well together, and let them cool: being cold, put them in order on Copper Sheets, or Slates, and put fine sifted Sugar over them, through a fine Silk Sieve, and then put them in a Stove, or warm Place to dry: being dry on one side, turn them on the other, and put over them some Sugar as aforesaid, and put them again to dry, then put them in some Hair Sieves, to dry them as they should be in a Stew pan, or Stove: being dry, you put them in a Box, and in a dry Place, and make use of them when wanted.

If you would make Orange-Flower Marmelade, you must take the Flower when it comes out of the Alembick (or Still) and throw it in cold Water, then squeeze them well in a Cloth or Napkin, and put them in a Mortar, to be half pounded, and putting to them a little Lemon Juice. For a Pound of Orange-Flowers you must have three Pounds of Sugar, well clarified, which you boil, then throw in your Orange-Flower after it has stood to settle a little, and then stir it with a Wooden Slice, or Spoon, that the Sugar may well mix with the Orange-Flower, then put it into little Pots, and let it cool; being cold, cut Pieces of Paper, the Bigness of your Pots, soaked in Brandy, which put on your Marmelade, after that another large Paper over it, tying it very close, and putting them in a Place neither too hot nor

too cold. By this manner you'll find some Orange-Flower-Water and your Leaves will equally be of use to you. You may put some little Buttons of the Branches, and make them serve also.

If you would not put them at all in the Alembick, (or Still) you may put them to boil in a Pan of Water with the Juice of a Lemon to whiten it; being white, take it out, and drain it, and put it in cold Water, or other hot Water, it will be a great deal whiter, with the Juice of a Lemon, and preserve it as afore-said. If you wou'd keep it liquid, in the Room of drying it, it is only to put it up in Pots.

*To make Ratafia.*

**T**AKE some very ripe Cherries, according to the quantity you think proper, and take out the Stones; then put the Cherries and their Juice in a Copper Preserving-pan together, and let them take one Boil, then put them in a Sieve or Straining Bag, to take out the Juice: your Juice being cold, you'll measure a Quart of Juice, and a Quart of Brandy, measure by measure, upon two Quarts put to it ten or twelve Ounces of Sugar, a Piece of Cinnamon, four Cloves, five or six Grains of White Pepper, all half beaten; if you please you may also make use of Currant Juice, and do it in the same manner as the Cherries. If you wou'd have it have a Taste of Raspberries, you add to it some Raspberry Juice; then you pound your Cherry-Stones, and



and put them in with your other Ingredients. If you wou'd have it strong of the Cherry-Stones, you may pound some Apricock-Stones, and put them in also, stop up your Jug very well, and put it by, and let it alone for two or three Months, then you'll put it through a Straining Bag until it be very fine and clear, and put it into Bottles, and make use of it when you have Occasion. If you wou'd make a large Quantity you may only put it in a Cask, and when it is fine and clear you may put it in Bottles.

*Ratafia of Quince.*

**Y**OU must have some Quinces, and rasp them with a Grater ; all being grated, you must have a piece of strong Cloth, and put in a small Handful, and squeeze it with all your Might, that the Juice may come from it: when all is squeezed and that you have all the Juice, you'll put it in a Preserving-pan, and let it take just one single Boiling, and then let it cool ; being cooled, you'll measure two Quarts of Juice, and two Quarts of Brandy, measure by measure, and you'll clarify some Sugar ; to each two Quarts, ten Ounces of Sugar, a Piece of Cinnamon, four Cloves, three or four Grains of white Pepper whole ; stop up your Jug very close, and put it aside for two or three Months, then put it through a Straining Bag, until it come very clear, and put it up in Bottles stopped very close.

*Lemonade.*

**I**N a Quart of Water put in the Juice of three Lemons, seven or eight little Pieces of the Peel, and if the Lemons be thick and very juicy, you must use but the Juice of two, with a Quarter of a Pound of Sugar, or at most five Ounces ; and when the Sugar is well melted, and mixed, put it through a Straining Bag, let it be put in a cool Place, and then give it to be drank.

The Orange is made like the Lemonade. If the Oranges are large and full of Juice, you must have but three or four, with seven or eight little Pieces of the Peel, and the same Quantity of Sugar as the Lemonade : one may also put in a little Musk or Amber, ready prepared, that gives it a pretty Flavour, but there must be but very little, next unto nothing.

*Strawberry Water.*

**T**O a Quart of Water you must have a Pound of Strawberries, which squeeze in the same Water ; then put in four or five Ounces of Sugar, and some Lemon Juice : if the Lemons are large and juicy, one Lemon is enough to two Quarts of Water. All being well mixed, put it through a Straining Bag, then put it in a cool Place, and give it to drink.

*Currant Water.*

**Y**OU must take a Pound of Currants to a Quart of Water, that you will squeeze in the same Water, and put in about four or five Ounces of Sugar: being well mixed, you'll put it through a Straining Bag, until it be clear, then put it in a cool Place, and give it to drink.

*Raspberry Water.*

**Y**OU must take the same Quantity of Raspberries, and squeeze them in the same Quantity of Water as aforesaid, nevertheless, if the Raspberries be good, three Quarters of a Pound will be sufficient, with five Ounces of Sugar; it needs no Lemon. The Sugar being melted, you'll put it through a Straining Bag, until it runs clear, then put it in a cool Place, and give it to drink.

*Apricock, Peach, or Pear Water.*

**I**N a Quart of Water put five or six Apricocks, Peaches, or Pears, according to their Bigness augmenting or diminishing; cut them in Pieces into the Water, and let them take a Boil or two in the same Water, to give them a Taste, and put in four or five Ounces of Sugar. Being cold, put it through a Straining Bag, until it be clear, then put it to cool, and give it to drink.

*Pomgranate Water.*

**Y**OU must take a Pomgranate, pick it very clean, and squeeze it in a Quart of Water, that it may not grow black; then put into that Water four or five Ounces of Sugar: the Sugar being melted you'll put it through a Straining Bag until it be clear, then set it in a cool Place, and give it to drink. If the Pomgranate be not red enough, put in two Spoonfulls of Syrup of Currants, to colour it.

*Verjuice Water.*

**I**N a Quart of Water put three Quarters of a Pound of Verjuice (or four Grapes) or a Pound, if they are not very fine: Pound them at first in a Mortar, but take care you do not pound the Grape-Stones, because they wou'd give a bad Taste. You may then put them in the Water, and mix it with your Hands; then put in four or five Ounces of Sugar, according to the Sourness. As soon as the Sugar is melted, put it through a Straining Bag, until it runs clear, then put it in a cool Place, and give it to drink.

All these Waters may be Iced, in proper Moulds, each to his Particular, and serve them in Iced Goblets, as are proper for the Occasion. The Orange-Water may be served in Oranges, and Lemon Water in their Lemons.

*Orgat.*

**T**AKE an Ounce of Melon Seeds, Cucumber Seeds, Pumpkin Seeds, and some few Almonds, two or three bitter ones if you please; beat them well in a Mortar, till they come to a Paste, and for fear they should turn to Oil, put to them a Drop of Water; being well beaten, you'll put to them three or four Ounces of Sugar, beating it also with the rest, and put to it three Pints of Water, and mix it very well, and put to it seven or eight Drops of Orange-Flower-Water, and strain it through a Strainer or Napkin; rather a Strainer than a Napkin, because it is apt to give it a bad Taste. Put in afterwards a Pint of Milk, and put it into a Bottle to cool in some Ice and Water, shaking it when you give it to drink.

*To preserve Orange-Flower.*

**T**AKE a Quarter of a Pound of Orange-Flower, pick it very clean, and chop it very small, and as you chop it, put to it some Lemon-Juice, for fear it should blacken; you'll have two Pounds of Sugar ready clarified, take it off from the Fire, and stir your Sugar all over the Edge of your Preserving-pan, and also about the Middle, and put in your Orange-Flower that is ready chop'd, and stir it about quickly: then you'll have ready some Paper-Moulds, you'll throw some part in the Paper-Moulds, and the other part you'll dress handsomely on some Paper:  
when

when they are a little cold, you may cut them to the Bigness you fancy (or like) best, and let them cool quite.

*To preserve Violets.*

**Y**OU must take a Quarter of a Pound of Violet Flowers, pick them very clean, and beat them well in a Mortar, and sprinkle them with half a Pint of Water, boiling hot. Being pounded strain it well, and do the same unto it as to the Orange-Flower.

*To preserve Raspings of Oranges, Lemons, Bergamot Pears, or Citron.*

**T**HES E are done the same way as the Orange-Flower, only take care that the Sugar is not too strong.

*How to distill Waters and Liquors.*

**I**F you have a mind to distil (*au Bain Marie*) take an Alembick, put in it what is to be distill'd with your Liquor, put on its Cucurbit, lute it round with Paste, and on the top with Paper. Then put your Alembick in a Kettle full of Water, but don't let it touch the Bottom; this done put the whole on a Stove or a Trevet, and let the Water always boil, and so as to make what is in your Alembick boil likewise; let it run till it be thin, then put your Bottle to the Pipe, lute it round with Paste and Paper, keep your Kettle full of boiling Water, but let that at the top of your Alembick be only lukewarm,

warm, putting now and then cold Water in it: when your Alembick is without a Reservoir on the top, put on wet Napkins or Cloats, which change now and then till your Distillation be done. With six Pots of Brandy you'll make three Pots of good Distill'd Water. You may distil on hot Sand as thus: Take an Iron Pot, put in it Sand or Cinders, and your Alembick over it, keep a gentle Fire under and round your Pot, and do the rest as directed before. When you put wet Napkins on the top of your Alembick, take care that the Water does not run in it, lest it spoil your Distillation.

*How to distil Anis.*

**T**AKE about a Pound of the best *Spanish* Green Anis, put it in the Evening in six Pots of Brandy, let it intuse on hot Cinders all Night long, then distil it on a gentle Charcoal Fire which take care to keep up always to the same degree of Heat, and as soon as you perceive an Alteration in its Colour, take it off lest it should spoil. Out of six Pots of Brandy you'll have three Pots of good Anis Water.

*How to distil Cinnamon.*

**I**NFUSE all Night six Ounces of pound- ed Cinnamon in six Pots of the best Brandy, by putting it on hot Cinders, then distil it; this done, you'll have about four Pots of good distill'd Liquor.

*How*

*How to distil Juniper-berries.*

**I**NFUSE about a Pound of Juniper-berries in six Pots of Brandy, and distil it as before; when distill'd, you'll have two Pots and a half of distill'd Liquor. You may make use of White Wine, by putting twelve Pots of it instead of six Pots of Brandy.

*N. B.* When you distil any thing, let the Phlegm run, and don't let your Liquor take an ill Smell by the Dregs.

*How to make Hungary Water.*

**W**HEN the Rosemaries are blossom'd gather the Flowers in the Morning after Sun-rising; take a Pound and a half of them, let them lie in a shady Place the Space of eight and forty Hours, stirring them now and then to dry them alike; and if you have not Flowers enough, take Sprigs of Rosemary newly come forth, with some Sage, Thyme and Hyssop, and Marjoram, and dry it as before mentioned. Your Flowers or other Herbs being dry'd, infuse it all Night long into six Pots of the best Brandy: then put it in your Alembick, and distil it *au Bain Marie*, or on hot Sand or Cinders by keeping the Fire alike. The Phlegm being out, put your Bottle to the Pipe, lute it well; let the Liquor run to about two Pots and a half, take off your Alembick, and stop your Bottle.



*How to make Hungary Water another way.*

**T**AKE about half a Pound of Rosemary Flowers without any thing else, put it in a Bottle with a Pot or a Pot and a half of Spirits of Wine, stop it, and put it in Horfe-dung, but leave about an Inch of the Gullet out, lest the Vapours go in; leave your Bottle in that manner during six Weeks, or two Months, then take it out, and your Hungary Water being grown clear, put it in several Glafs Bottles.

*To distil and draw the Spirits of Cloves.*

**T**AKE a Quarter of a Pound of Cloves, that you'll just break in a Mortar, and put it to infuse in six Quarts of Brandy, then you'll distil it from a Still.

*To distil Coriander Seeds.*

**T**AKE three Quarters, or a Pound of Corianders, put it to infuse in six Quarts of Brandy, then put it in a Still, and distil it.

*To make Essence of Amber, or Musk.*

**T**AKE two Drams of Amber, and one Dram of Musk, which put into a Bottle with a Pint of Spirits of Wine; if you wou'd have it stronger, you may put but half a Pint, but it is very good with a Pint. Stop the Bottle very close, and put it in the Sun,  
or

or in some Horse-dung, for the space of six Weeks or two Months.

*To make Essence, of all sorts of sweet Smelling Flowers, to serve to give Flavours to Liquors.*

**T**AKE a Pound of Flowers, of what sort you please, and put it into an Earthen, or Stone Pot, or Pan, with three Pounds of Sugar, in Powder; then make a Row of Sugar, and a Row of Flowers, a Row of Sugar, and a Row of Flowers, and so on, till all is us'd; that done, cover close your Pot or Pan, and put it in a cool Cellar, for the Space of twenty four Hours; then after that, you'll put it twenty four Hours in the Sun, or in a Stove; after that you'll put it through a Sieve, and let it drop of it self, without pressing the Flowers; then you'll put the Liquor into a Bottle, that you'll stop very close, for to use to flavour all sorts of Liquors.

*To make Rosa Solis.*

**Y**OU must in the first Place boil some Water, to take the Badness of it away, and let it cool, till it be a little above lukewarm; then you'll take all sorts of sweet-smelling Flowers, each by themselves, according to the Season, pick them clean, that there be nothing but Leaves, and put them to infuse, each by themselves, in the Water as above mention'd, until it be quite cold, because

cause it should take its Taste; then you'll take out your Leaves with a Skimmer, and put them to drain, and then you'll put the Waters of each in a Jug, on three Quarts of this Liquor you'll put a Quart or three Pints of Spirits of Wine, on which you'll put three Pints of clarified Sugar, that is three Pounds of the aforesaid Measure; you'll put in also half a Pint or thereabout of Essence of Aniseed distill'd and as much Essence of Cinnamon. If there be too much Sugar, and that you find it clammy, you'll add to it a Pint to a Quart of Spirits of Wine, more or less, according to the Taste, as also of the Sugar. If you find it too strong, and to hinder your Aniseed Essence from whitening your Rosa Solis, mix it with the Spirits of Wine before that you mix it in the Water: if by chance it hath not Flavour enough, you'll add to it, a Spoonful or two of the Essence of the Flowers, if you have any, to give it the Flavour you desire. Have a Pinch or two of Musk or Amber prepar'd, with some Powder Sugar; if you have no Flowers, the Musk, and Amber prepar'd, in Essence, or in Powder, may serve. All this being done, you'll strain it through a Straining Bag, to get the Dirt from it, and to clear it very clean, and put it in Bottles, that you'll stop up very close. The right Rosa Solis is made in this manner and way, and will keep above ten Years, without taking any Harm.

*To make Aniseed Water, or Aniseed Brandy.*

**I**F you wou'd make it as a great many People like it, take half a Pint of distilled Essence of Aniseed, and put it into three Quarts of Brandy, and one Quart of boiled Water, and mix them well together. If you wou'd have it sweetned, you'll put a Pint of clarified Sugar, and pass it all through a Straining-Bag, the same as the others.

*To make good Hippocras, red or white.*

**T**O make the Quantity of two Quarts, you must take two Quarts of good French White Wine, or Red Wine is much better, if it be of a very good Red; on the said two Quarts of Wine, you'll put a Pound of Loaf Sugar, the Juice of two Lemons, seven or eight thin Slices of *Seville* Orange-peel, if you have any *Portugal* Oranges you'll put in the Juice of one, with ten or twelve Zests, or thin Slices of the Peel of the same Orange. If you have none there needs none. You'll put also on the said two Quarts of Wine, one Dram of Cinnamon broke a little, four Cloves broke in two, a Leaf or two of Mace, five or six Grains of White Pepper, half broken, and a small Handful of Coriander Seeds, also half broken or beaten, half a Golden Pippin, or, if small, a whole one, peel'd and cut into Slices, and half a Pint of good Milk; then stir them well together with a Spoon,

Spoon, and strain it through a clean straining Bag, until it comes clear; and when it is very clear and transparent, make it run into a Jug, or any thing else, that you'll cover with a Strainer (that is named *Stamine*) and so let it run through that into your Jug; then take, on the point of a Knife, some Musk and Amber Powder.

*Pour Faire L'eau de Gette.*

**T**AKE three Quarts of boiling Water, and let it cool, and then put into it a quarter of a Pint of Essence of Aniseed distill'd, which mix with three Pints of Spirits of Wine, and put it all into the said Water; then put in a Quart of Sugar ready clarified, more or less, according to your Taste. This Water needs no other Flavour, unless it be for your satisfaction, that you'll think proper to put in: if you wou'd have it stronger, you'll add to it some Spirits of Wine.

*To make Cinnamon Water.*

**Y**OULL take three Quarts of boiled Water, and half a Pint of Essence of Cinnamon, distill'd like that of Aniseed; if it be not strong enough of Cinnamon, add more to it, according as you like it. Then put in five Half-Pints, or three Pints of Spirits of Wine, which you'll mix with the Water and Essence of Cinnamon, with a Quart of clarified Sugar, then you'll strain it all through a straining-Bag, and observe it to be very clear.

*The way to make Iced Fruits.*

**Y**OU must have some leaden Moulds, that have been taken from good Models, and to represent exactly the Fruit that you wou'd imitate.

You must take care and have them very clean when you design to make use of them.

You shut up the Joints with Stuff made of Wax, Suet, and Rosin, and according as it is hard, or soft, one puts in more or less Suet; you must also take care it be pretty soft, because it sticks better to the Moulds, and that the Ice hardens it always enough.

The usual way to make Iced Fruits, is, to have some fresh Fruits, or else, some Marmelade of such Fruits, to make use of when wanted.

If you have some fresh Fruits, you must take the ripest of them, and the best tasted that you can, and let the Fruits be of a good sort.

*To make Iced Citrons.*

**Y**OU must take some Citrons, and grate the Rind in some Water, according to the Quantity you have a mind to make; you must leave the said Rind in the Water, until you perceive it hath given the Water a good Taste, and when the Water hath the Taste you desire, you put to it the Sugar; you must take notice (in Particular) that the Ice makes the Sugar lose almost half its Strength, and for that Reason one ought to  
experience

experience one's self, to know how to put in Sugar in Proportion. The Mixture being done, you'll taste it, to know whether it be strong enough of the Citron; if not, you'll add to it a Citron or two, according as it shou'd want; a little Practice learns one easily to give the Fruit (that one wou'd Ice) the Natural Taste and Sharpness that these sorts of Mixtures require. When one has come to the Natural Taste as high as one can, one fills one's Moulds with a small Funnel, the Mould being fill'd, one puts (at the end where it was fill'd) a small Branch of Green, to imitate the Tail, or Stalk; for the generality, one takes a Branch of the Fruit one has a Mind to counterfeit, and for want of them, you make use of what comes nigh unto them the most. The Stalk being fixed, you make an end of stopping up your Mould very close with your Wax, as aforesaid. All your Moulds being so done, (or prepared) you put them in Ice, that must be strengthened with some Salt, that gives a great deal of Strength and Vigour to the Ice: it will take three Hours before that your Fruits will be frozen as they should be. It is necessary to stir your Tub now and then, where your Moulds and Ice is in, and when you think your Fruits are well frozen, you take them out of your Moulds, and give them in the mean time their Natural Colour, with Cochineal for the Red, or Saffron or Oker for Yellow. The cleyer Artist may compose some Mixtures of Colours, to imitate more naturally the Co-

lour of the Fruit. After having given them their Colour, you will put them in a Tin-pan or Box, with a Cover made on purpose, to preserve your Fruits from melting, and to put them in the Ice again until you design to serve them. The said Tin thing, is a large Vessel made of Tin, that ought to be very clean in the Inside, where you put in your Iced Fruits, and after having covered it very carefully, that nothing dirty be in it, and that the Ice may no ways get in, you'll put it in your Ice again, that your Fruits may keep in good order.

*To make Oranges.*

**Y**OU must take some very ripe Oranges, and take out all the Juice; Experience very soon learns one the Quantity of Juice which must be taken, which is ruled on the Quantity of Moulds that you wou'd fill, whereas the fresh Fruits that one makes use of, requires but very little Water in their Mixtures. After having taken out the Juice of your Oranges, you'll add to it some Water and Sugar, and after having stirred it well together, you'll taste it, to know if it has the Taste you wou'd give it. If your Composition seems too insipid, you'll heighten the Taste with some Lemon, that you'll put in Proportion until you have imitated the Taste as near as you can to the Natural Taste.

*For*



*For Bergamot Pears.*

**I**T is almost the same as for the Oranges, only you are to take notice, that that Fruit is naturally bitter; one must try and proportion the Sugar to the said Bitterness, and to give it a Taste (though bitter) but agreeable to those that do not dislike that Bitter.

*For Lemons.*

**O**NE does the same as we have already said, be it either for the Oranges, or Bergamots, in trying above all to imitate (or counterfeit) the Natural Taste of each Fruit. For want of fresh Fruit one generally makes use of Marmelade, that you take care and make in the Season of each Fruit.

You then take of this Marmelade, that you mix with some Water; you must take great care to proportion the Water to the Quantity of the Marmelade, that you may not weaken its Strength, by putting too much Water to it; and after having put some Sugar to strengthen it, you'll taste it, to know if it hath (there or thereabouts) its Natural Taste, and after having found its Taste, strain your Mixture through a clean Sieve, to take away all that is useleſs. If one hath not specify'd in the other Articles, that it is necessary to strain all your Compositions through a Sieve, it is what (if one knows ever ſo little) one's own Sense tells one. As one draws the Effence of ſeveral Flowers of Fruit, and Fruit themſelves, the Effence is of great Service, when one wants fresh Fruit, or Marmelade of  
such

such Fruit one desires to imitate to Ice. For in taking the Marmelade of Apples or any other Fruit, that has not the Taste very strong as it should have, in making the Bottom (or Foundation) of your Composition, you may but add the Essence of such Fruit as you wou'd counterfeit. In making the Taste of your Essence stronger than the other, that one may taste it plain, you'll compose something much the same as this.

*For Peaches, Apricocks, and Plumbs.*

**Y**O U'll take in the Seasons of these sorts of Fruit, that you'll squeeze to take out the Juice, according to the Quantity that you would make, and put the Sugar to it; strain it through a Sieve, and pour it into your Moulds to be Iced, and take care to give them their Natural Colour.

One may also make all other sorts of Fruit, as Cherries, Strawberries, Rasberries, Currants, &c.

It is proper to take Notice, that in several of these sorts of Compositions, it is often necessary to strengthen the Taste with the Orange or Lemon; and notwithstanding the Things be well proportioned, Use learns one easily, that these sorts of Mixtures do not take away the real Taste of the Fruit that one desires to make, but it serves only to render it more agreeable, and more of a tart Taste.

This is the general way to make all sorts of Iced Fruits; themore one sticks to the Natural, the more and better one succeeds.

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